

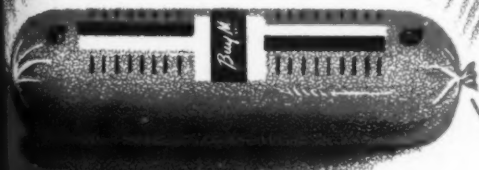
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APRIL 3 • 1948

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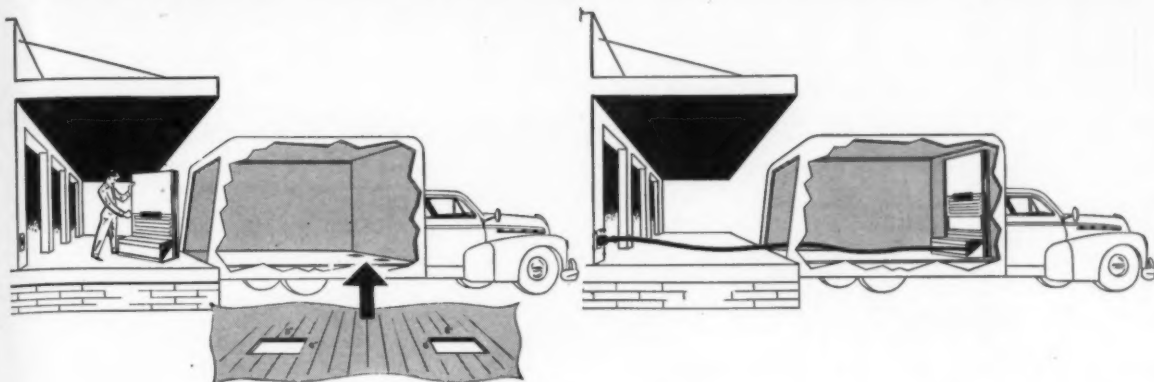
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The National Provisioner—April 3, 1948

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STORAGE

Page 3

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THE NATIONAL PROVISIONER

Volume 118

APRIL 3, 1948

Number 14

Table of Contents

Meat Inspection Cost Hearings.....	13
Strike Situation Roundup.....	13
Schludberg Subsidy Case Hearing....	14
How Safety Program Cuts Insurance...	15
Providing Reserves for Depreciation...	16
Merchandising Trends	27
A Page for Operating Men.....	23
Up and Down the Meat Trail.....	19
AMI Provision Stocks.....	28
Flashes on Suppliers.....	21
Packers' Livestock Costs.....	40
Classified Advertising	44

EDITORIAL STAFF

EDWARD R. SWEM, Editor • HELEN PERET, Associate Editor
GREGORY PIETRASZEK, Associate Editor
JEAN E. CLOHESEY, Associate Editor

Washington:

D. H. HOLMES, 740 11th St. N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., \$4.50; Canada, \$6.50; Foreign countries, \$6.50. Single copies, 25 cents. Copyright 1948 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742

HARVEY W. WERNECKE, Manager, Advertising Sales
FRANK N. DAVIS
H. SMITH WALLACE
JOHN L. MCGUIRE
FRANK S. EASTER, Promotion and Research
F. A. MacDONALD, Production Manager

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

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408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE

(Mail and Wire)

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C. H. BOWMAN, Editor

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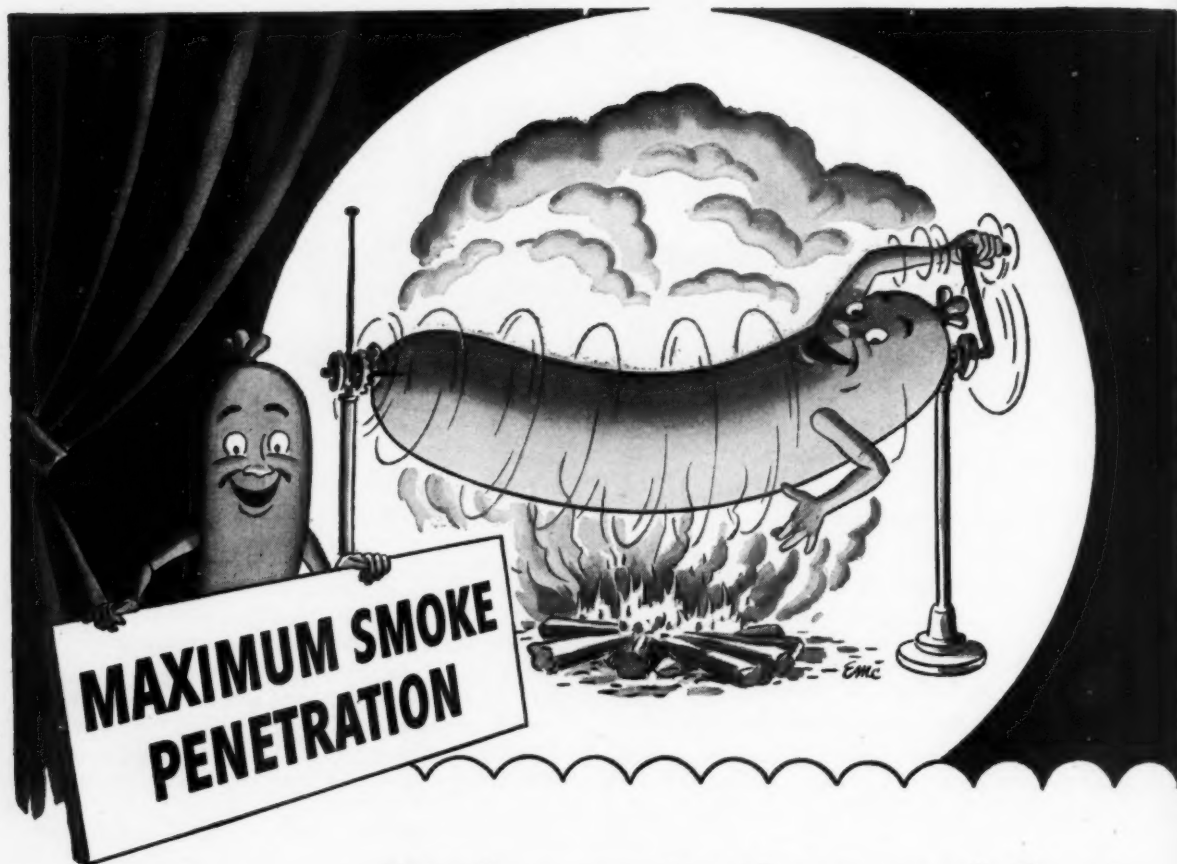
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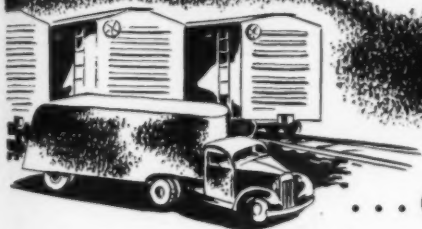
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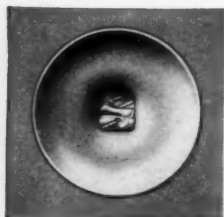
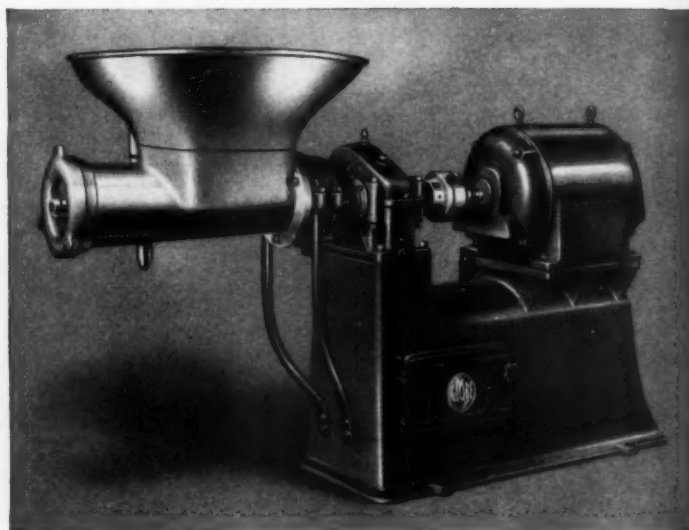
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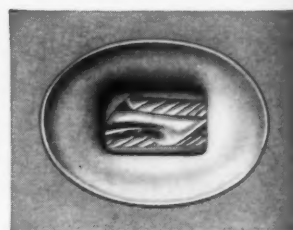
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View looking down into standard grinder bowl (at left), and elongated grinder bowl (right). The square or rectangular throat, having a larger area than the conventional round throat, provides a larger opening for product to enter the cylinder

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Strike Situation is Unchanged in Third Week; Output Rises

THE packinghouse strike situation remained substantially unchanged across the nation again this week as UPWA-CIO union employees of strike-bound plants continued to walk the picket lines, faced with the prospect of another payless payday. Both the union and companies involved were holding firmly to their original positions as the walkout moved into its third week.

Meat production in federally inspected plants for the week was up 9 per cent in comparison with the first week of the strike and the threat of a tight meat supply as a result of the partial work stoppage has been largely dissipated. Almost all AFL and some CIO manned independent plants are continuing to operate at capacity, with many working overtime.

Some meat shortages were reported in certain areas due to abnormal distribution but supplies in major marketing centers, particularly New York and Chicago, were actually excessive in relation to current demand. This decrease in demand was generally attributed to reductions in consumer purchasing power resulting from the coal strike.

Livestock Market Picture

Livestock receipts were lighter than last week, but considerably higher than the first week of the walkout, as farmers and producers began to adjust marketings to the current situation. Cattle numbers were down rather sharply with total receipts at 12 major markets reported at about 98,700 head, as compared with a total of 125,600 the previous week.

Chicago, Kansas City, Indianapolis, Oklahoma City and Sioux City reported cattle receipts at a much lower level. Omaha, Fort Worth, Denver and Cincinnati were down only slightly. The St. Paul market is still completely closed as all major plants in that area are strikebound.

The hog market at the 12 centers was relatively unchanged with total receipts about on a par with last week and prices mostly steady to slightly down.

Early this week, some newspapers had hailed the resumption of operations at the Superior Packing Co., St. Paul, Minn., as the first indication of a break in the packer attitude. UPWA officials at Chicago announced the company had agreed to a 12c hourly pay hike and had promised to negotiate further increases. Plant officers denied this, however, and

Outlook for Restoring Federal Funds for Meat Inspection Costs Appears Favorable

FOLLOWING hearings in Washington on Wednesday of this week the Senate committee on agriculture voted to report out the Kem bill (S.2256) which, if enacted, would constitute an expression by Congress that the cost of meat inspection should be paid by the federal government on and after July 1, 1948. The next step will be a hearing

said the men returned to their jobs on the firm's offer to negotiate only and emphasized that no amount of increase had been settled upon.

A similar union report from Indianapolis, Ind., had stated that Kingan & Co. had offered a pay boost substantially in excess of 9c hourly. Full production had been resumed at the firm's plant there late last week after the union promised to give advance notice in the event a walkout should be called. In reply, Howard Greer, company vice president, said that 9c an hour was a standing offer which the union had not accepted. The plant is reportedly operating under a "stop-gap" agreement.

No word has been received regarding the union's claim that Hygrade Food Products Corp., New York, which has 12 CIO represented plants operating at full capacity, had also promised a 12c hourly pay increase. It is understood that negotiations between local union bargainers and Hygrade executives are now in progress.

Elsewhere in the country the general picture is about the same as that reported in THE NATIONAL PROVISIONER of last week. The greater majority of small and medium sized independent plants are AFL manned and have not been affected. Some of the larger firms, also, such as Oscar Mayer, Hormel, Kingan, Krey and others, have been able to operate at close to capacity.

The major companies, Swift, Armour, Wilson and Cudahy, are operating a sizeable number of AFL plants and it is reported that limited production has been achieved in many of the struck CIO units of these firms.

Late in the week, Ralph Helstein, president of the UPWA, offered to provide skilled labor to slaughter livestock for farmers and producers in order to provide markets for them and additional supplies for consumers. Helstein's move followed a statement by Paul Arndt, president of the De Kalb County (Ill.) Livestock Feeder's Association, in which he declared his organization would slaughter and dress their own livestock if the strike continues.

before the Senate appropriations committee about April 15.

The following industry representatives presented statements before the committee supporting passage of the Kem bill: J. F. Krey, Krey Packing Co., St. Louis, in behalf of the American Meat Institute; William G. Mueller, jr., American Packing Co., St. Louis, for the National Independent Meat Packers Association; E. F. Forbes, president of the Western States Meat Packers Association; F. E. Mollin, executive secretary, American National Livestock Association; J. M. Jones, secretary, National Wool Growers Association; David Dolnick, Meat Cutters & Butchers Union, AF of L, and Max J. Osslo, president, Western Federation of Butchers of California. Senators in attendance included Capper, Kem, Bushfield, Young, Ellender and Thomas.

Referring to the elimination by Congress of funds for federal meat inspection as a result of which the Bureau of Animal Industry was "handed a blank check to assess the industry for whatever it felt necessary to conduct the meat inspection service," Mr. Forbes stated that this "has always been a dangerous policy" and that the tendency in such circumstances has been to build a larger and larger personnel and to install unnecessary services. The result has been that an undue burden of cost has been placed upon the small packer having federal meat inspection, Forbes asserted.

A Public Health Measure

"When Congress passed the original meat inspection act in 1906, it did so at the request of the people, that is, livestock producers and consumers. Following the meat scandals that occurred during the Spanish-American war, consumers were determined to have their meat supply fully protected by the government, with respect to healthfulness and wholesomeness, through inspection by employees of the government, paid for by the government. . . . The meat inspection act was a people's law, and not an industry law, and it was made mandatory that no one who did not maintain such service in his packing plant could sell meat either to other states or to the government of the United States. Meat inspection as a mandatory law is a public health measure, and it was so intended by the producers and consumers of this country who insisted upon its passage by Congress in 1906. The livestock producer and the consumer know that the cost of meat inspection must ultimately come

from one or the other of them, and they did not quibble about paying the bill for 41 years," Forbes continued.

He noted that in spite of the undue burden placed upon the small packer having federal meat inspection, the independent packers have kept their inspection service this year in the hope that Congress would restore the funds and return federal meat inspection to its former basis.

In his testimony Krey compared the meat inspection act to the Public Health Service or the Food and Drug Administration. "To require a large segment of the meat industry to maintain federal inspection and then to saddle it with the cost is not only contrary to all our ideas of public responsibilities, but it is highly discriminatory because it places financial penalty on those companies which operate under federal inspection," he said.

"Aside from the unfairness of placing this cost on the meat packer, the practical results should be given careful consideration. I think it will be agreed that inspection is beneficial to the public and should be encouraged. Yet, placing the cost on the packer will have the effect of discouraging its extension. In cases where a company is not doing a large interstate business it may even drop inspection. The meat packing industry operates on very narrow margins, and the expense of federal inspection may very well be a determining factor when a packer is deciding whether he will adopt or retain it in his plant.

"The first nine months since this cost was shifted to the industry show that the trend toward increased federal inspection has stopped but that there has been no substantial decrease in federal inspection. It must be borne in mind that this has been an unusual period, however. High prices have prevailed for livestock and for meat. Increasing costs have been the rule for all industry. Wages have been increasing.

"For the most part demand has run ahead of supply. The market for goods has been a seller's market. But, unless circumstances are unusually fortuitous, all this will change shortly and cost will once again become a paramount factor. When this happens, federal meat inspection will meet its first real test as to whether any substantial number of companies will give up inspection because of the added costs of inspectors. It is our belief that the number will be large, and that some companies with wide operations may operate more and more plants on a wholly local basis."

The statement of Mr. Krey also brought out the following points:

1. The cost of meat inspection in the long run will be borne either by consumers or by producers. The livestock producer probably will carry the burden of this expense, since any increase in the spread between the cost of livestock and what consumers will pay for meat usually is reflected in the price paid for livestock.

2. Shifting of the cost is not an

APPEALS COURT HEARS SCHLUDERBERG SUBSIDY RECAPTURE CASE

The Emergency Court of Appeals heard arguments this week on the Wm. Schludenberg-T. J. Kurdle Co. subsidy recapture case and two other cases involving meat packers. The Schludenberg suit challenges the legality of the effort of subsidy recapture which has been made by the RFC on inventory on hand at the termination of price control on October 14, 1946.

The hearing was summarized by the National Independent Meat Packers Association this week. NIMPA was represented at the hearing by Wilbur La Roe, jr., general counsel, and his associate, Arthur L. Winn, jr. Also present was William Cook, accountant for the Schludenberg company. Decisions on the cases will be reached not later than early summer.

In the subsidy recapture case, although the company sold all of the inventory at OPA prices, the government withheld subsidies, in an amount of about \$16,000. Schludenberg's inventory was six times as great at the beginning of the free period as at the end, but the government made no allowance for this fact.

The packer's position was that "the prices of meat without the subsidy payments were confiscatory and that this whole period was a loss period. The subsidy regulations were published in the *Federal Register* and it is contended that they are absolutely binding on RFC as a matter of law. It is argued that when slaughterers acted upon the subsidy regulations the result was to create a contract.

The government argued that the packers were free to charge what prices they pleased on inventories as of October 15, 1946, and that to pay subsidies would be absurd. The government admitted Schludenberg's losses during the period in question, but argued that while such losses might be relevant in a price control case, they have no relevancy in a subsidy case.

economy. The cost is placed on consumers and livestock producers without an accompanying reduction in taxes paid or a decrease in unnecessary government expenses.

3. If foot-and-mouth disease should spread to this country from Mexico, encouragement of federal inspection would be even more important.

4. In the event of a national emergency, large amounts of federally inspected meat would be required by the armed services and it is unwise to discourage processors from adopting or retaining federal inspection by requiring them to pay the costs of inspection.

CORRECTION

Last week's issue of THE NATIONAL PROVISIONER (page 15) stated that the Reliable Packing Co. received 48c per lb. for its pancreas glands. The price should have been quoted at 42c per lb.

In a case involving Earl C. Gibbs, Inc., Cleveland, O., RFC deducted \$5,583 from Gibbs' subsidy because of alleged overcharges for the sale of hamburger. Gibbs discovered certain overcharges which his company had inadvertently made to 30 customers. Gibbs duly reported the overcharge to OPA, which gratefully acknowledged Gibbs' voluntary reporting of the matter and praised Gibbs for his careful observance of the price regulations generally, and agreed not to assess triple damages if Gibbs would pay the amount of the overcharge to OPA, which Gibbs promptly did. Three years later, RFC decided to penalize Gibbs by the amount of the overcharge, \$5,583. The regulations were very clear that RFC had no right to deduct a penny from a subsidy except for wilful violation.

George A. Fruit, arguing for the government, contended that RFC imposed no penalty on Gibbs, but merely withheld subsidy when Gibbs admittedly made overcharges; also that when Gibbs paid the money to OPA it was paying a penalty as distinguished from making good the wrong prices charged. But the court reminded the counsel that Gibbs offered to refund to customers and OPA advised that instead the money be paid to OPA. Even if the RFC exaction was not a penalty, nevertheless RFC had no statutory right to withhold this money in the absence of a wilful violation. Questions from the bench indicated that the court was having some difficulty in following the government argument.

In another case involving the Schludenberg firm, subsidy in the amount of \$15,000 was withheld because of alleged overcharges. The overcharges were made by truck-sellers who served their own customers and are considered independent operators and not agents of Schludenberg because they purchased the meat and sold it under their own city licenses. The RFC admits there is no evidence of wilfulness.

Los Angeles Packers-AFL Union Reach Agreement

A new contract agreement providing for a 9c hourly wage increase, retroactive to March 1 this year, has been negotiated by representatives of the AFL Meat Cutters union and Los Angeles independent packers, it was announced this week by B. W. Campton, head of Meat Packers, Inc., there and a member of the bargaining committee for the companies.

Approximately 32 slaughterers, four meat processors and four hide dealers are affected in the settlement which was reached after several weeks of negotiation, during which the union had called in a federal mediation official. Old working contracts between the companies and the union terminated at midnight March 30. All packers involved resumed full operation late this week, Campton revealed. The prospective strike was averted by the prompt agreement.

Gibbs, who was fined \$5,588 for alleged violations of the Federal Food, Drug and Cosmetic Act, was charged with selling adulterated meat, which was found to contain "voluntary" and "advisory" labels. The charges were brought by the Federal Bureau of Investigation, which had no authority to bring such a case.

The government imposed a fine of \$5,588 on Gibbs for selling adulterated meat. The charges were brought by the Federal Bureau of Investigation, which had no authority to bring such a case.

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AFL ement

providing... retro... as been... of the... Los An... was an... ampton... ere and... mmittee... rs, four... dealers... which was... negotia... d called... d work... mpanies... ight... resumed... ampton... ke was... ent.

Good Safety Program Can Reduce Insurance Expense

AN industry-wide safety program, consistently and conscientiously administered over a period of several years, would reduce insurance premiums for the industry by as much as 30 per cent. This is the opinion of an official of the National Safety Council who has had many years of experience in insurance safety work. In support of his statement he cites the record achieved by meat packer members of the Council, who, from 1930 to 1946, reduced the accident frequency rate by 63 per cent and accident severity by 46 per cent. Such reductions are certain to be reflected in lower compensation premium rates.

It is possible that packer executives who do not encourage safety programs in their plants do not fully understand how these programs—especially if conducted on an industry-wide level such as the current National Safety Council's contest—not only create good will among the employees and in the community, but also materially lower compensation insurance premiums paid by the company.

Neglect of adequate safety programs is probably more common among smaller independent firms, a survey by THE NATIONAL PROVISIONER indicates. Many of the larger packers are self-insured—they pay for all compensation claims—and thus are in a better position to measure the dollars saved through successful safety work. But it is equally important for the company which secures compensation coverage from an insurance firm to conduct a comprehensive safety program, if it is interested in reducing its insurance premium.

Individual Can Lower Rate

Compensation insurance premiums are determined by the safety record of the entire industry and may be adjusted up or down from this industry-wide premium rate on the basis of the record of the individual company insured. No individual packer can hope to change the basic industry premium rate by his individual plant's safety record, except from a long-range viewpoint. Before basic insurance rates can be lowered safety records must improve for the industry as a whole. By cooperating with others in the industry in such programs as the National Safety Council's contest, individual companies will have the best chance of reducing the basic compensation insurance premiums. Members of the National Safety Council are supplied with professional help in carrying on safety programs. Contests, both intra-plant and inter-plant, have proved to be an especially effective way of achieving good results.

It has been shown that an individual plant can reduce its rate below the industry rate by an effective safety program, in some instances as much as 30 per cent. Before any reductions are granted by an insurance firm, however, the plant must maintain an improved safety rate for at least three years. For example, consider the case of a meat packer in Illinois. The mutual companies' compensation coverage rate in Illinois for packers performing slaughtering operations is \$2.33 per \$100 of yearly payroll. Assuming a plant with a payroll of 50 employees, at the current wage rates the yearly payroll would be around \$150,000. Compensation insurance premiums would amount to \$3,500 a year.

How Good Safety Record Helps

However, a good safety record sustained over a period of years would enable the packer to cut his insurance cost for compensation coverage by 30 per cent, or \$1,050 a year. This saving is equal to .07 per cent of the packer's yearly payroll, which for an industry operating on as small a margin of profit as the meat packing industry, is well worth the effort. For a non-slaughtering processor in Illinois, the stock company rate is \$1.41 per \$100 of annual payroll. The yearly premium for

U. S. D. A. Extends Hog Price Supports 6 Months

The U. S. Department of Agriculture has announced that hog prices must be supported at not less than 90 per cent of parity through September 1948. Department officials, however, do not anticipate that hog prices will decline to the support level during the period covered by the schedule. Prices are currently considerably above parity.

Support prices for hogs are calculated twice a year on the basis of parity prices on March 15 and September 15. The March 15 parity price was \$18 per cwt. The average of prices received by farmers on that date was \$21.80 per cwt. The support prices for the next six months will range from a low weekly average of \$16.50 per cwt., Chicago basis, in May (when marketings of hogs are seasonally the largest of the spring or summer) to a high of \$18.50 per cwt. in September. Differentials for other markets, which have been provided for in previous hog price support programs, are being continued, but in the event support should become necessary some revisions in these differentials probably would be required because of changes in various factors such as freight rates.

this firm would be \$2,115, of which, through proper safety measures, 30 per cent or \$634.50 could be saved.

The adjustment for individual companies, however, can be up as well as down. If a plant fails to maintain a safety record compatible with the average of the industry its rates will be increased accordingly. The rates, in fact, may be increased as much as 60 per cent. Furthermore, if safety records are too much out of line, a company may be denied coverage by private insurance companies. In states other than monopoly states, in which all compensation insurance coverage is by the state, such a packer will become either an assigned risk or a participant in a state fund, in either case paying prohibitive rates for protection. An assigned risk is one in which the state assigns the coverage to an insurance company because no company will write a policy from a business standpoint. In some states participants in fund coverage are the non-insurable risks the state insures at its own rates as a matter of public protection.

Insurance Firms Keep Check

The importance of safety is attested by the policy of insurance companies. Whenever a good risk begins to show an unfavorable safety record, the insurance firm immediately sends its own safety engineer to the plant, and many companies conduct safety programs of their own among all the firms they insure.

There is another reason why small packers should be more interested than ever before in safety. Stock companies are contemplating establishing experience rate premiums for independent meat packers. Formerly the packer whose compensation insurance premium was \$500 or less would be charged the industry rate as a minimum. While his rate could be increased if his safety record justified an increase, his premiums would never fall below the minimum industry rate. However, under the contemplated program of the stock companies, any packer, regardless of the amount of his yearly premium, will be able to use his safety record to obtain premium rates below the meat packing industry average if warranted by his safety record.

LARD ANTIOXIDANTS APPROVED

Three additional antioxidants for lard have been approved by the U. S. Department of Agriculture, it has been announced by A. R. Miller, chief, meat inspection division. Thiopropionic acid, dilauryl thiopropionate, distearyl thiopropionate or combinations of these materials may be added in quantities not to exceed 1/100 of 1 per cent of thiopropionic acid and 9/100 of 1 per cent of either dilauryl thiopropionate or distearyl thiopropionate or combinations of the two. When used the label must contain a statement that not more than these quantities are contained in the product.

Reserves for Depreciation---Are Yours in Gear With the Times?

By FRED MERISH
Packinghouse Accountant

BECAUSE of the high cost of replacements today, and the likelihood that their cost will remain high for some time, all users of mechanical equipment are faced with a contingent liability when they change old equipment for new. Most big companies are taking steps to meet this problem. For example, U. S. Steel Corporation has credited \$12,500,000 to its depreciation reserves, a contingent liability for the first six months of 1948, on the ground that the present cost of new facilities to replace worn out and obsolete equipment is much higher than the original cost on which the depreciation rates were based some years ago.

From an accounting standpoint, it is always wise to set up a contingent liability to cover a possible loss. This of course is more pertinent to operating equipment than to buildings because buildings are seldom traded in or replaced. Moreover, the life span of a building for depreciation purposes may run from 30 to 50 years. Roofed stock yards, for example, have an average useful life of 50 years, and one cannot plan ahead that far. But movable equipment used in the meat packing industry averages a ten year life span, machinery such as sausage grinders, beef dropers and mixers average a 20-year write-off. In view of the fact that much of the equipment currently being used by the industry is old or has been written off, it must be replaced in the near future. The pertinent factors of depreciation reserves will be covered in this article.

The recognized procedure for handling wear, tear and normal obsolescence on depreciable assets is to charge profit with a certain sum and credit reserves. Because replacement cost is much higher today, and likely to remain high for some time, the reserves accumulated to date will not cover outlays for the new assets at replacement time. A packer may have written off \$10,000 on equipment depreciation, all of original cost, crediting this amount to reserves, and then find that new equipment will cost \$15,000. What effect will this cost of replacement equipment have on a business?

Handling Reserve Accounting

Much depends upon the way that reserves have been handled. Some packers carry no reserves at all; others credit too little to reserves, and still others approximate original cost fairly well. Those who have no reserves or inadequate reserves will be hardest hit and must reduce their net worth by the differential, a procedure which might play havoc with their financial standing. Packers who write off sufficient

depreciation now will not experience a change in their financial standing. However, at best depreciation is an estimate and few businessmen find, after write-off, that the depreciation rates equal the cost of the equipment less salvage value, so that there is usually some difference one way or the other. Normally, there is little to worry about if reserves do not cover the cost of replacements because the differential is not usually excessive. However, today the big increase in the cost of replacements can slow down the business machine and every packer should take cognizance of an unusual condition.

The first step is to compare the totals on the reserve accounts with the value of the present equipment. This requires an appraisal, also an estimate, but the packer should get some idea of where his reserves stand in relation to the age, profitable usefulness and value of existing depreciable assets. If his reserves are too low or if he records no reserves, as is frequently the case in smaller organizations, he has been short-costing his sales, his profits have been inflated and he has paid more income tax than he should—but he can do nothing to retrieve such losses now. However, he should record the proper reserves, charging net worth or surplus with the differential. In other words his net worth has been carrying water and this squeezes it out, giving him a more accurate picture of his financial standing.

Need for Special Reserves

Up to this point, the packer has adjusted his books so that the depreciation recorded on existing equipment approximates actual wear, tear and obsolescence, but suppose he must pay \$15,000 for replacements and his reserves carry only \$10,000 for the old equipment written off because it cost only \$10,000 originally. That increase, estimated at 50 per cent over prewar, is a problem for both large and smaller packers.

This is where the contingent liability comes into the picture. Some concerns are increasing the depreciation charges to cover this excess and setting up special reserves, a practice which increases their costs, deflates their profits or raises their prices. They justify this action on the basis of the higher cost of all equipment, used and new. If they raise prices, the customers pay for the additional depreciation recorded. If they maintain the same prices their profits are reduced, but they contend that this gives them a better perspective of actual profit because eventually they must pay more money for replacements than they figured.

Working capital may also be affected

by the high cost of replacement. If a packer must dig into his available funds to pay a substantial increase for equipment, his working capital may be impaired and this applies whether he buys on time, pays cash or borrows from a bank to buy. Then, too, high taxation bears heavily on working capital today, making it harder to find the funds for higher-cost equipment, expansion and modernization. There are so many variables in the management of "seed money" that we cannot give any general rule here; nevertheless, the high cost of new equipment will affect working capital and must therefore be considered. Raising prices to cover additional depreciation does act as a corrective, but is scarcely a feasible measure in the highly competitive meat industry.

Close Check on Operations

If equipment is or has been bought at high-cost prices and the prices on commodities produced by that equipment drop to a lower level, then management will have to use ingenuity to collect for the high-cost equipment in lower-price times. Large business is watching this angle carefully and so should smaller businessmen. The best way to fortify against this possibility is to keep operating efficiency at maximum. This means paying meticulous attention to the details of management and the analysis of business results as a part of daily routine.

The higher cost of replacements may affect balance sheet analysis adversely. It is a rule that the fixed assets should never exceed the net worth. Even if the net worth is not affected by higher replacement costs, the fixed assets in ratio to net worth may be too high after purchase and this will be corrected only by increasing profits—in other words, better sales promotion or more precise cost control.

Of course, a company's management could hang on to old equipment, hoping for a reduction in cost, but it will pay the increase in higher operating expense anyhow. Old equipment, whether a hog dehairer or boiler, is a notorious profit-pilferer, and so this is no solution of the problem.

Income Tax Not Affected

In the final analysis, a reserve is only a book figure. A business may show large reserves and not have a nickel in the bank. Nevertheless, a reserve is an essential to the proper appraisal of balance sheet values, to pricing and to costing. To set aside cash for the purchase of replacement equipment requires a sinking fund, which is on the asset side of the balance sheet, whereas reserves are liabilities. However, only those organizations with ample capital can afford to set up sinking funds to buy replacements, and even where such accounts are kept, they will be short of cash to buy high-cost replacements unless the accounts are adjusted upward. In some cases the money put in sinking funds is invested in high-grade securities and if the securities go up this may

help to pay some or all of the increased costs.

Insofar as the income tax is concerned, the law states specifically that one cannot charge off more than the original cost, that one cannot change the rate without good reasons. The fact that the cost of the equipment has gone up is no assurance that wear, tear and obsolescence on existing equipment have increased. A manufacturer is practically stymied on charging the deduction on his income tax return but this does not prevent him from setting up a contingent liability to cover higher replacement cost.

In normal times there are two ways

to get relief when the depreciation rates originally recorded are inadequate: forced obsolescence and accelerated depreciation. The former is caused by premature obsolescence unforeseen when the rates were set, the latter by greater use of the equipment than was originally planned. Accounting and the income tax law provide for relief here. In the past no similar provision has been deemed necessary in anticipation of higher replacement cost, but the high-cost factor today can raise Cain with operations in so many ways that far-sighted businessmen are applying special treatment in such situations as a precautionary measure.

RECENT UNION ACTIVITY

● A suit for \$160,000 has been filed in district court at Omaha, Neb., against local 129 of the CIO United Packinghouse Workers union and 43 individual members of the union by the strike-bound Omaha Cold Storage Co. The suit alleges the company was forced by the strike to make purchases outside its own plant at much higher prices in order to fill prior commitments and that overhead costs have been raised by \$50,000 a month.

● The government of Prince Edward Island, Canada, has passed legislation prohibiting any labor union within the province from having outside affiliation, a move which shuts out both the AFL and CIO there. The measure resulted from a strike at the Canada Packers, Ltd., plant which led eventually to government seizure. Under the ruling, the provincial secretary of labor is empowered to license all labor organizations and may revoke or cancel licenses at his discretion. The closed shop is also banned and all disputes must be settled by arbitration.

● Two special dramatic radio shows telling the union side of the story have been prepared by the strike administration committee of the CIO Packinghouse Workers union. The shows are recorded and timed for 15 minute broadcasts. They are to be distributed to union locals for presentation over radio stations in affected areas.

● Drivers for all but one of the 16 St. Louis and vicinity meat packing plants involved in a recent walkout are reported back on the job. Although none of the principals in the dispute would comment on the settlement which ended the three-day strike, a spokesman for one of the packers said the companies had yielded to the union's demand that drivers be paid overtime for any work in excess of 8 hours per day. The walkout halted meat deliveries to an estimated 75 per cent of St. Louis retail outlets.

● In a recent letter published in the *Milwaukee Journal*, David Parr, representative of the AFL Meat Cutters, scored Ralph Helstein, president, and other officials of the CIO packinghouse union for allegedly planning a nationwide strike before a single conference had been held with the packing companies. Parr said that in meetings with AFL officers, Helstein had declared that his union could not justify even a 5c hourly raise on BLS cost of living figures. Later the CIO asked for 29c hourly, based on consumer needs as indicated by the index.

JOB EVALUATION BROCHURE

The Department of Labor has published a booklet titled "Industrial Job Evaluation Systems," which also contains an annotated bibliography. Copies may be obtained from the Superintendent of Documents, U. S. Government Printing Office, Washington, D. C., at 20c per copy.



PUSH BUTTON LOADING AND UNLOADING IN NEW TRANSPORT UNIT

This all aluminum insulated semi-van is operated by Transit Freeze, Inc., owned by T. L. Peckenpaugh, Arroyo Grande, Cal., and is designed for store door or dock delivery of carcass beef. The driver does not enter the unit to load or unload but controls by means of a push button the movement of sides on a conveyor into or out of the refrigerated space. The semi-van is 35 ft. long, 8 ft. wide (OD) and 7½ ft. high (ID) and is fully insulated. Loading or unloading may be done at ground or other desired level and the meat never touches the floor. Capacity of the unit is 88 sides. Some details of the body, built by Aluminum Body Corporation of Vernon, Cal., have not been revealed. The unit has been in operation on the West Coast for about nine months.



TIME FOR

Baseball

1948		APRIL				1948	
SUN	MON	TUES	WED	THUR	FRI	SAT	
				1	2	3	
4	5					10	
11						17	
18						24	
25	26					29	30

TIME FOR

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Up and down the MEAT TRAIL

Brown & Scott Packing Co. Organized at Wilmington

Plans for a new meat packing plant at Wilmington, Del., were disclosed recently with completion of the organization of the Brown & Scott Packing Co. Construction of the modern, single-story concrete building, adjacent to the Wilmington Livestock Yards on South Market st., will get under way soon. Mark P. Brown, former secretary, treasurer and vice president of the Wilmington Provision Co., and a member of the firm for 34 years, is president of the new company, which is owned by Wilmington residents. Donovan A. Scott, vice president of the new firm, was vice president and general manager of the Beste Provision Co. from 1940 until he resigned early this year. Thomas Herlihy, Jr., is secretary. Brown announced that the new firm is scheduled to begin operations in September. Capacity of the plant will be 1,000 hogs and 150 head of cattle each week. Brown said the company expects to employ about 50 persons when it begins operations in September and the number will be increased as the company's business expands.

Oscar F. Mayer Celebrates His Eighty-ninth Birthday

Oscar F. Mayer, founder of Oscar Mayer & Co., Madison, Wis., celebrated his eighty-ninth birthday on March 29, marking 65 years of activity in the meat packing business. His birthday was acknowledged quietly at a luncheon that day at the Chicago plant cafeteria, with a small gathering of old friends and deer-hunting companions, including Carter H. Harrison, sr., former mayor of Chicago, in attendance. Mr. Mayer continues to attend the business he founded in Chicago in 1883. As chairman of the board he appears almost daily at his desk in the Chicago plant.

Coming to America at the age of 14, Mr. Mayer answered a "boy wanted" sign in a Detroit sausage-maker's window and thus began his career as a meat packer. After a job with Armour and Company he started his own retail store in Chicago and established the firm of Oscar F. Mayer & Bro. with his brother, Gottfried. The firm soon became famous for its home made sausage, smoked hams and bacon. In 1919 a plant was acquired in Madison, Wis., and the corporate name of the firm changed to Oscar Mayer & Co. Two years ago a third plant was purchased at Prairie du Chien, Wis., and a fourth subsidiary is operated by the company in Davenport, Ia., under a lease arrangement.

L. C. Hageman Named Vice President of Luer Company

The Luer Packing Co., Los Angeles, has announced that Louis C. Hageman has been made vice president and general manager of the Luer operations, which in addition to the packing firm includes the Luer Canning Co. in Los Angeles.



L. C. HAGEMAN

Hageman has been with Luer for the past 12 years, joining the company as chief accountant in 1936. He subsequently became office manager and then secretary-treasurer and controller. During the war years Hageman represented Luer and the Independent Meat Packers of the West on numerous OPA matters. He was also instrumental in helping to found the Western States Meat Packers Association and has been active in its affairs. Along with the late A. O. Luer, Albert T. Luer and Walter Luer, Hageman was one of the founders of the Luer Canning Co. in 1942.

J. Campbell, Veteran USDA Market Specialist, Dies

John S. Campbell, 75, former senior marketing specialist in charge of the livestock market news office of the Department of Agriculture at Chicago, died suddenly on March 31 at his home in Los Angeles. He had been retired since 1943.

Mr. Campbell had joined the USDA early in 1918 at Kansas City. The following year he was assigned to the Chicago office where he remained until his retirement. He was active in promoting the junior market hog and lamb shows held annually at the Chicago Stock Yards. He also initiated the present federal system for reporting livestock loading intentions of shippers.

Shen-Valley Elects Graves

The board of directors of the Shen-Valley Meat Packers, Inc., has elected R. S. Graves as president, to succeed K. A. Keithly. The election took place recently at a meeting of approximately 300 members of the organization which has its headquarters at Timberville. D. W. Rogers, general manager of the plant, was named treasurer. Maximum capital stock was increased from \$500,000 to \$1,000,000.

Personalities and Events of the Week

- The A. Michaud Co., Philadelphia, has begun operations in its new, modern plant at Oxford and Hancock sts., Philadelphia. A grand opening is being planned by the company for Saturday evening, June 5.

- George L. Horton, Boston district manager for Wilson & Co., and a prominent figure in the New England meat packing industry for the past 35 years, died suddenly on March 19. His death came as a shock to his family and business associates, as he had successfully undergone an operation 10 days previously and seemed to be recovering rapidly when he developed the embolism which resulted in his death. Mr. Horton began his career with Wilson & Co.'s predecessor, the S & S Co., in 1910, as Boston district beef inspector, continuing with the company when it became Wilson & Co. in 1916. In 1931 he was appointed manager of the firm's Boston district, the position he held at the time of his death. He is survived by his wife, two daughters, two sons and eight grandchildren.

- The Quality Packing Co., Lexington, Ky., was practically destroyed by a fire recently. Damage, estimated at \$100,000, was only partly covered by insurance, Russell Michael, owner, said. He stated that the fire probably resulted from the explosion of a small oil stove.

- John C. Milton of the American Meat Institute, Chicago, spoke at a recent meeting of the Cincinnati Restaurant Association.

- Frye & Co., Seattle, celebrated the sixtieth anniversary of its founding recently with a suitable observance for all plant personnel. Meat dealers from western and central Washington were also invited to an open house.

- J. E. and Emerson Evans, who operate a packing plant at Gallipolis, W. Va., have secured an option on approximately 21 acres of land near Point Pleasant, W. Va., for a modern, \$200,000 beef slaughtering and sausage manufacturing plant. About 40 persons would be employed at the proposed plant.

- H. M. Everhart of the Columbus Packing Co., Columbus, O., and C. A. Ellickson of the Columbus plant of Swift & Company, participated in the thirty-sixth annual farm and home week held recently on the Ohio state university campus.

- John Morrell & Co. entertained 500 members of the Shawnee County Farm Bureau at a dinner in Topeka, Kans. recently. Feature speaker of the evening was Russell G. Plager, general manager.

ger of the Morrell agricultural service department who spoke on by-products of the packing industry and how they have increased the income for farmers in their sales of livestock. Entertainment was provided by the Morrell male chorus.

- **James N. Willingham** of Indianapolis has been added to the staff of the advertising and public relations divisions of Kingan & Co., Indianapolis. He has had considerable advertising experience and immediately before joining the staff of Kingan had been associated with an advertising agency in Indianapolis.

- According to an announcement by **R. J. Hurt**, Carolinas district manager of Armour and Company, Armour has leased temporary storage facilities at the cold storage plant of Biggers Bros., Inc., Monroe, N. C. The Armour building in Charlotte was destroyed by fire a few weeks ago.

- Fire which started in some creosote material in the basement, traveled up a duct to a smokehouse at the Marhoefer Packing Co., Fort Wayne, Ind., and caused considerable damage to the building recently.

- **Bob Goldberg**, who is well known in the packing industry, has announced the opening of the LaSalle Commission Co., Inc., at 327 S. LaSalle st., Chicago 4. The firm will specialize in tallow, greases and vegetable oils.

- The North Platte Packing Co., North Platte, Nebr., has been incorporated by **Frank, Ruby, Albert and Regina Interholzer**. It is capitalized at \$150,000.

- **F. A. Pence** and his two sons, **L. C. and Carl L. Pence**, have begun operating the Grand River Rendering Co. near Stansberry, Mo. The main building of the plant is a two story structure, 30 by 40 ft. in area.

- Directors of the Cincinnati Union Stock Yards Co. elected at a recent

annual meeting are **A. E. Anderson, Charles W. Dupuis, F. W. Durham, Russell B. Hopkins, Otto V. Moesch, Murray Seasongood, W. W. Stone, A. J. Warnken and Emile E. Werk.**

- The Huntsville, Ala. city abattoir which has been closed for the past two months has been reopened under the management of **Luther Lamb**, former manager for the city, who has leased it for one year.

- An open house for members of the meat packing and allied industries will be held at the recently completed plant of **John D. Chudacoff & Co.**, Los Angeles, on April 4 from 11 to 5 o'clock.

- A fire which started in a partition of the meat cooling room of the Penn Beef Co., Philadelphia, damaged the building and destroyed several thousands of dollars worth of beef.

- Building permit has been issued for construction of a rendering plant at 3163 E. Vernon ave., Vernon, Cal., for the State Packing Co., to cost about \$75,000.

- A farmers cooperative in Gaithersburg, Md., which started building a slaughtering plant there last summer, has begun a court fight against a city licensing ordinance which rules out their enterprise in forbidding operation of an abattoir within 500 yards of any dwelling. It provides a \$500 annual license fee.

- **Albert F. Gordon**, who had been active in the leather business in Boston, Mass., since 1883 and was president of **A. F. Gordon, Inc.**, died recently.

- **Herbert Charles**, sales manager for the shortening division for eastern Canada, Canada Packers, Ltd., Toronto, died suddenly recently.

- The semi-annual meeting of the directors of the National Association of Meat Jobbers will be held at Los Angeles, April 18 and 19. The annual

Briggs, Manager of Wilson New York District, Retires

James A. Hamilton, vice president and general manager of Wilson & Co.'s branch house and car route organizations, has announced the retirement on April 1 of **C. S. Briggs**, New York district manager for the past 11 years. He has been associated with Wilson for more than 38 years, starting in Boston in 1910, later being transferred to Chicago to head the produce department. A testimonial dinner was held for him on March 23 at the Hotel Commodore at which were present not only his associates in New York but **J. A. Hamilton, Chicago; J. J. Hanley**, district manager, Syracuse; **W. J. Sichard**, district manager, Philadelphia, and **J. H. Donaldson**, district manager, Huntington, W. Va.

J. J. Hanley has been appointed to succeed Mr. Briggs and replacing Mr. Hanley at Syracuse will be **J. E. Sullivan**, formerly manager of Wilson & Co.'s Pittsburgh branch.

banquet and dinner dance of the Associated Meat Jobbers of Southern California will be held at Hotel Biltmore, Los Angeles, on April 20 and will be preceded by a golf tournament at the Riviera Country Club in the afternoon.

- **Swift & Company** has purchased the business of **Purity Ice Cream Co.**, Seattle, Wash., it was announced recently by **A. C. Mosey**, head of the company's ice cream division.

- **Frank G. Black** has been re-elected president and general manager of the **St. Joseph Stock Yards Co.**, St. Joseph, Mo., at a recent meeting of the company's shareholders.

- **Andrew Lund** has requested permission of the Chester Township (N. J.) committee to erect a slaughterhouse there.

- Registered Brahman cattle were to be sold at auction during the Brahman Show scheduled to be held at Louisiana State University, March 27 through April 2.

- **Martin Cernetisch**, safety engineer of the Ottumwa, Ia. plant of **John Morrell & Co.**, has been elected to head Ottumwa lodge No. 16, A. F. & A. M. for the coming year.

- A fire caused by defective wiring damaged the **Brocato Packing Co.** near Greenville, Miss., last week. **Tony Brocato**, owner, said that the blaze spread quickly and that damage to the building was great.

- The **C. Rice Packing Co.**, Covington, Ky., has had several protest charges filed against it recently by residents in the neighborhood who contend that its operations are conducted with "noise and odor," making the community an undesirable residential section.

- The ninth annual Southeastern Fat Stock Show & Sale, Inc., a three day event, was held recently at the South eastern Livestock Pavilion, Ocala, Fla. The second Brahman Steer Show has been scheduled to run concurrently at the same place.



CHICAGO LIVESTOCK BUYERS WAIT

Seated like dude-ranchers on a rail fence, a group of buyers wait in vain for farmers to release their slaughter cattle on the market during the first few days of the United Packinghouse Workers (CIO) strike. Since then, however, cattle and other livestock have been moving to market and meat output has been cut only 25 or 30 per cent from normal output for this season of the year.

FLASHES ON SUPPLIERS

FEARN LABORATORIES, INC.: W. J. (Bill) Manning has recently joined this Franklin Park, Ill., firm as West Coast representative. Manning brings to his new connection an especially broad knowledge and experience of meat packing and sausage manufacturing operations, having spent many years engaged in the manufacture and sale of sausage and meat specialties, and also having served as consultant to many concerns engaged in sausage manufacturing. The appointment was announced by Joseph B. Kleckner, general sales manager, as a further step in the concern's service to meat packers and sausage manufacturers.



BILL MANNING

SPENCER CHEMICAL CO.: Establishment of new delivery outlets for their dry ice product at Kansas City, Mo., has been announced by this chemical manufacturing company. Distribution outlets have also been set up in important points in Missouri and Kansas and a fleet of specially insulated delivery trucks has been placed in operation between these points and the Pittsburgh, Pa., manufacturing plant. The new arrangement will improve service of the company to packers and shippers located in the midwestern areas.

SYLVANIA ELECTRIC PRODUCTS INC.: Garlan Morse has been appointed merchandising manager of the lamp division and Frederick W. Fulle of the fixture division for this New York company, it was announced recently by B. K. Wickstrum, general sales manager of the lighting division.

BUILDICE COMPANY, INC.: R. B. Crawford has been elected vice president and a member of the board of directors of this Chicago refrigeration manufacturing firm, it was announced recently. Crawford has been associated with the company as sales manager since September of last year and will continue in that capacity in addition to his new duties. He holds some 40 patents on refrigeration, heat transfer, vapor



R. CRAWFORD

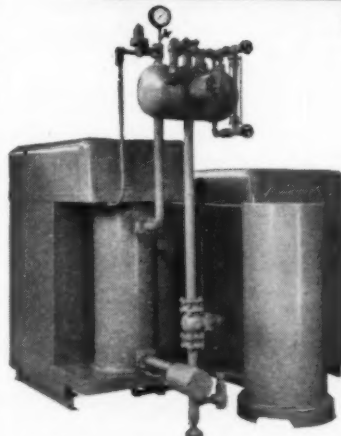
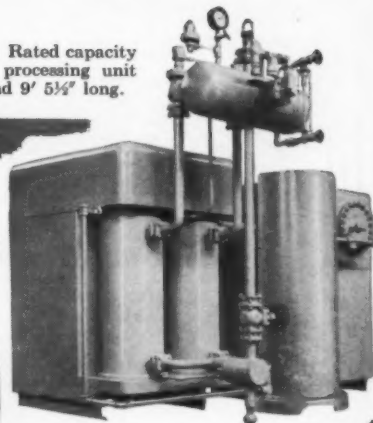
transfer, dehydration and air conditioning and has served as sales manager and research director for several Chicago and West Coast companies.

10,000 LBS. PER HOUR: Rated capacity of VOTATOR lard processing unit only 8' 10" wide and 9' 5½" long.

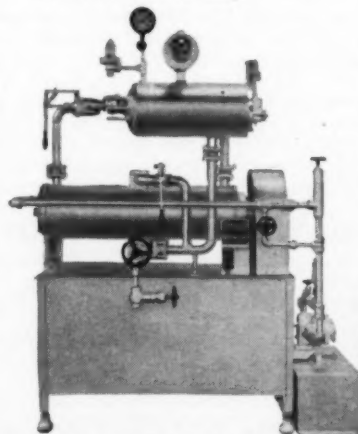
Top-Quality

LARD

→ at Lowest Cost!



5000 LBS. PER HOUR: Rated capacity of VOTATOR lard processing unit only 7' 4" wide and 6' 10" long.



3000 LBS. PER HOUR: Rated capacity of VOTATOR lard processing unit only 5' 2" wide and 6' 2" long.

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

... it's a fact, proved by numerous successful installations.

VOTATOR lard processing apparatus chills, agitates, plasticizes on a continuous basis, as the material flows through the closed, controlled mechanism. Hot fat is pumped in at one end and, in seconds, comes out the other, finished lard!

Terrific volume is chalked up in relation to use of floor space, man hours, refrigeration. Time and temperature cycles, aeration, and other factors are precisely regulated. "Weather" problems, waste, and spoilage are eliminated.

Uniformly white, smooth, creamy lard is processed at negligible cost per pound.

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LARD PROCESSING APPARATUS

Custom Cures

A Sound Investment with Positive Returns

The full line of CUSTOM Cures includes six basic types. Each is available in regular straight and complete cure . . . each one designed to yield profitable returns! Because of CUSTOM'S wide range of cures we can assure the exact results you desire . . . at a cost per pound of meat so low it will astound you. Made of highest quality U. S. P. and other ingredients, perfectly blended. A trial will convince you that CUSTOM Cures are unsurpassed! Write today for details and generous working samples.

CUSTOM makes a complete line of superior ingredients and materials for increasing the flavor, sales appeal and profit-making power of sausage, specialties and cured meats.

- Always a success
- Extra yields pay for cost
- Fine cures create finer flavor
- Flavor builds repeat sales
- Pays off in dollars and cents
- Costs nothing extra to use

MAKE IT YOUR CUSTOM TO SPECIFY CUSTOM

SAUSAGE INGREDIENTS



SPECIALTY MATERIALS

FOR FINER FLAVOR, BETTER QUALITY, HIGHER SALES

Custom Food Products, Inc.

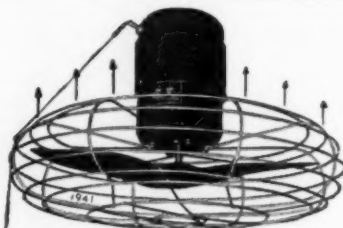
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ORIGINAL



IT'S
REVOLUTIONARY!



Reco

REFRIGERATOR FAN

It blows upwards and it's revolutionizing the method of providing uniform air circulation for coolers, storage rooms and pickling rooms—with no shrinkage of product.

This effective method of air circulation was originated and developed by this company after years of intensive experimentation. Hundreds of meat packers and sausage factories are now securing the great benefits of this remarkable device.

It Keeps Walls and Ceilings Dry

It keeps walls and ceilings free from moisture . . . it reduces meat shrinkage . . . it prevents meat spoilage . . . it dissipates odors . . . it keeps coils free from frost and ice . . . it reduces refrigerating costs.

Write for free Bulletin No. 241, giving flow charts, data sheets, complete information and prices.

Est. 1900

REYNOLDS
ELECTRIC COMPANY

Mfrs. of Refrigerator Fans, Fly Chaser Fans and Meat Choppers

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PROVIDES
COMPLETE AIR
CIRCULATION



IT HAS
NEVER FAILED

PLANT OPERATIONS

Ideas for Operating Men

SOME TECHNIQUES ON CANNING CORNED BEEF

Recently THE NATIONAL PROVISIONER was asked the difference between South American and domestic canned corned beef and the latest developments in the techniques of canning corned beef. Specifically, the packer was interested in the size the meats are cut for canning and in the latest curing methods.

South American corned beef is generally canned for a market other than the United States and consequently has different characteristics. The South Americans use meat from a grade of cattle which would be considered excessively fat by American standards. The American consumer has no desire for a product with a large percentage of fat. On the other hand, the South American markets demand a visible fat in the canned product. The principal difference between the two products is a more finished meat used in the South American product, giving the canned product a visible marbling.

One curing and canning technique used in this country is an adaptation of the method devised in South America in which the meats are cooked first to permit processing of the resulting rich broth which is prepared into a beef extract product. In this method the meats to be used for canned beef, generally flanks, plates and chucks, are first trimmed so that they are free of cartilage, excess fat, etc. and are then cooked till the desired percentage of shrink, generally 30 per cent, is

achieved. The broth resulting from the cooking is drained and used to manufacture beef extract products. The cooked meats are run through a 1- to 1½-in. plate and placed in a pickle which is heated to 140 degs. F. and held at this temperature till the curing is completed, which will require several hours. The meats are then stuffed into cans and retorted for final cooking.

In a modification of this method developed during the last war the meats are cooked to the desired shrink and then run through a ¾-in. plate and placed in a vacuum mixer where a dry cure is added. Sodium nitrite is used in this cure and helps achieve rapid color fixation. The meats are stuffed in cans and as they are processed the cure is completed. In the retorts the temperature is raised to 240 degs. F. and held there until processing is complete, which is largely determined by the size of the can. The ¾-in. plate is considered the best. Smaller plates tend to give the meat a conditioned look, and larger chunks tend to impede proper cure.

The use of nitrite in the cure formula requires the approval of the MID, both as to amount employed and the label to be used on the can. Packers contemplating the processing of canned corned beef can secure much valuable information from the research laboratories of the various can companies, spice manufacturers, Quartermaster Food and Container Institute and MID.

GRADING OF HOG BUNGS

Hog bung casings are packed in tiers in the following grades and numbers:

	Inches	No. in Tier
Export	2¼s down	400
Large Prime	1½s—2¼s	500
Medium	1½s—1½s	600
Small	1½s—1½s	700
Special Prime	1½s—1½s	650

All measurements are taken at 20 in. from the crown. The special primes incorporate the approximate sizes of both the small and mediums.

Grading casings correctly requires judgment based on experience. While casings usually are graded for width 18 to 20 in. from the crown, the opening at the crown has a bearing on the grade. A casing with a wide opening at the gauge, but a small one at the crown, must be placed in the lower grade while others with a large opening at the crown are in the higher grade.

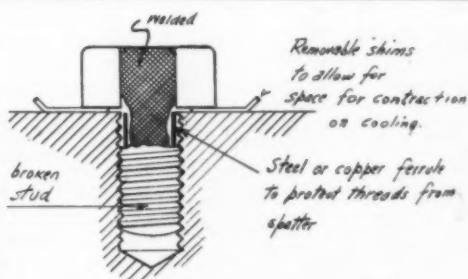
In inspecting any shipment of casings the buyer should take about 30 bundles from top, bottom and sides of the tier to get representative sampling and after soaking for about two hours in water heated to 80 degs. F., inspect them for size on his own gauge.

FIGURING ROPE STRENGTH

A quick, easy method of calculating the strength of rope or steel cables is often valuable to packinghouse millwrights, pipefitters and others who use temporary supports of rope or wire. To get the weight which cotton or hemp rope will safely support, square the diameter of the rope and multiply by 200. For example, for ½-in. rope, the weight will be 50 lbs. For steel (but not iron) cable, square the diameter of the cable and multiply by 12,000. A ½-in. cable will support 3,000 lbs.

REMOVING BROKEN STUDS

P&H Weld News recently illustrated a method of removing a broken stud. Replacement of the stud is essential for safe and proper operation since failure to replace it might weaken the seal of a gasket and permit leakage. The diagram is self explanatory to a welder.



STABILIZING CANNED CHILI CON CARNE SAUCE

Stabilization of canned chili con carne so that the sauce has a consistent texture and does not separate from the meat can be rather easily accomplished by use of proper formulas and correct processing.

A flour or corn starch binder and/or commercial stabilizers are usually added to the sauce to give stability. Corn starches are probably more desirable for chili because they are clear in color while wheat starch is somewhat opaque. The flour absorbs and gives the chili enough body to prevent the meat from settling.

Too much flour impairs the flavor of the product. From 7 to 10 per cent is considered the maximum amount which can be used. However, the Army specifies that the flour content of chili be 3 per cent or less. Chili con carne made with beans can have a somewhat thinner sauce if it is going to be held in storage for some time because some of the starch from the beans will be absorbed in the sauce. This happens only when held for some time.

Processing is also an important factor in stabilizing chili con carne sauce. The main cause of thin sauce is failure to evaporate the water during cooking. Moisture, of course, comes from the ground onions, tomatoes and beans, plus any water added. The usual procedure is to put the onions and garlic in the suet, brown in a jacketed kettle, add the ground meat and cook. At this point the excess water must be cooked out. It should be noted that although the cooking is stopped, the amount of steam admitted to the kettle can be sufficient to evaporate the moisture. Then flour can be added to give the desired thickness, and it can be supplemented by commercial stabilizers.

There is another technique contained in Army specifications for chili which may be used for thickening the sauce. Part of the meat is ground very fine. This tends to give it a meaty body or a comminuted texture. The rest of the meat is prepared with the standard plate.

Some packers are troubled by the fact that the beef suet rises to the top of the can. However, it is generally agreed that this is desirable and is characteristic of canned chili. Since about 20 to 25 per cent of the product is pure beef suet it would be difficult to prevent it from

**FOR HIGHEST
STANDARDS OF
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GRIFFITH'S "3"

**Safe, Speedy
ALUMINUM
CLEANER**

At last—here's the sensational compound that quickly cleans smoke sticks, pans, cage trees—anything and everything aluminum—without damage to metal or injury to skin. Its speedy action and remarkable efficiency result from a new-type wetting agent which rapidly dissolves grease and actually "lifts" dirt off—without scratching. One trial, and you'll be a regular user.

**KLENZALL
THOROUGH
CLEANSER**

For speedy results in dissolving grease, removing slime, and eliminating dirt from floors, walls, tables, and equipment—many leading packers use Klenzall daily for a thorough cleaning job. Klenzall's remarkable efficiency is due to a special chemical not found in ordinary cleaners. Easy to use. And, economical, too. One ounce makes a gallon of scrub.

**ERADO
GERMICIDAL
SCRUB OR SPRAY**

A practical, quick-acting germicidal agent that disinfects and deodorizes in one operation. Widely used because it is a highly efficient germ-killer which is easy to apply as scrub or spray. Non-poisonous, leaves no odor, will not corrode metal, does not deteriorate. Economical—3½ ozs. make 10-gallon solution. To cut spoilage—use Erado every day.

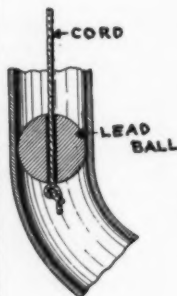
**The
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separating and coming to the top of the can, particularly if held on the shelf for some time.

WIRE THROUGH PIPE

The best way to pull rope, wire, chain, etc., through fixtures or pipe, is to start a small thread or cord through the opening attached to a lead ball, as shown in the accompanying sketch. The hole is easily made by drilling, or, if sufficient care is exercised, a steel needle can be driven through in the same way that a steel needle can be driven through a coin by using a cork. Make the knot small enough so that the cord won't catch ahead of the lead ball. After the first cord is pulled through, the remainder of the operation is easy. Keep the lead ball in your kit for possible future use.



BACON DERINDING CHARGES

A recent NATIONAL PROVISIONER survey on bacon slicing operations revealed that some plants are not charging the cost of derinding and chilling bellies to the sliced bacon department. This is a matter of improper accounting. The charges rightly belong to sliced bacon and not to smoked meat or some other department for derinding is limited to bacon used for slicing.

This error is probably made because derinding is not usually a part of operations carried on in the sliced bacon department or by the bacon slicing gang but is done close to the smokehouse. The ideal temperature for derinding bacon is between 75 and 80 degs. F. At higher temperatures it is not firm enough to permit rapid mechanical handling and at temperatures below 75 degs. it is too firm to permit proper takeoff and a higher percentage of bacon is left on the rind.

The derinding machine is generally located between the smokehouse and bacon chill room. The chilled, but still warm, slabs are removed from the trees and the bacon hooks are removed, the bacon derinded and the hooks reinserted and placed on the tree which then is pushed into the bacon chill room. All of these operations should be charged to sliced bacon, even though performed by workers on the smokehouse gang.

MID DIRECTORY CHANGES

The following directory changes have been announced by the USDA:

Meat Inspection Granted: Cross Meat Packing Co., Delsea dr., Glassboro, N. J.; Krak-Kles Products, Inc., 2214

**Shaw-Box BUDGIT
ELECTRIC
HOISTS**

WRITE FOR
DESCRIPTIVE FOLDER



Budget Hoists are small and portable. They take all physical effort out of lifting. They make possible the employment of women or older men on jobs. You can put Budget Hoists to work as soon as delivered.

DEALERS WANTED

NET PRICES

E	250 Lb.	34 F.P.M.	\$119.00
A	500 Lb.	17 F.P.M.	159.00
G	500 Lb.	34 F.P.M.	189.00
B	1000 Lb.	11 F.P.M.	189.00
C	1000 Lb.	17 F.P.M.	199.00
J	1000 Lb.	34 F.P.M.	229.00
D	2000 Lb.	9 F.P.M.	199.00
K	2000 Lb.	17 F.P.M.	229.00
P	4000 Lb.	8 F.P.M.	299.00

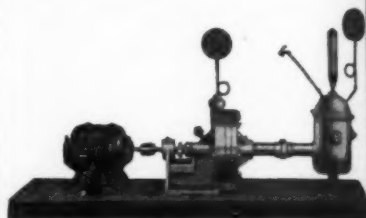
Current Available:

Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60, —J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

E. COHN & SONS, INC.

Material Handling Equipment

Box 910 900 L Street S. W.
Cedar Rapids, Iowa



This simple RETURN outfit collects steam condensed in cooker jackets and returns it directly to the boiler at high temperature and pressure and without any flash steam loss. It reduces boiler load by 25% or more and usually saves enough in fuel, water and softening materials to pay back its cost every year.

The better steam circulation induced by this system results in hotter steam heated units, quicker and better processing and usually increases production by 15% or more.

No packing or rendering plant can afford to be without one of these outfits. Made in all capacities up to 50,000 lbs. of condensate per hour. Over 150 satisfied users in the packing and rendering industry alone.

Write for descriptive bulletin and testimonials from satisfied customers.

**HEAT RECLAIMER
CORPORATION**

Engineers and Manufacturers

6 North Michigan Ave.
Chicago 2, Ill.

THE *Perfect* BINDER

for
**WIENERS, BOLOGNA
Specialty Loaves**

RESULTS TALK

Special X soy binder steps-up your quality because it blends the ingredients and holds the moisture and "spring". You'll see quickly that you can improve quality at low cost with soy binder.

HOW TO USE IT

Soy flour or Grits is used in the same manner as any other binder. Some say they like Special X and Meatone Grits in combination with cereal or milk. Many prefer straight soy binder. We suggest you try them both ways.

Write for **FREE Samples**

Special X
SOY FLOUR

Meatone
GRITS

**SPENCER
KELLOGG
AND SONS, INC.**
DECATUR 80, ILLINOIS

N.W. Second ave., Miami 37, Fla.; Cop-pertown Food Products, Inc., 528 Howard st., Buffalo 6, N. Y.; Hausman Packing Co., Inc., P. O. box 734, Browns-ville, Tex., and Stokes Canning Co., 378 Osage st., Denver 9, Colo.

Meat Inspection Withdrawn: Hygrade Food Products Corp., West 65th st. and Storer ave., Cleveland 2, O.; Spiegl Foods Co., P. O. box 1491, Salinas, Cal.; David Davies, Inc., 1340 Jackson Pike, Columbus 8, O.; Abraham Bros. Pack-ing Co., 705-711 S. Dudley st., Memphis 1, Tenn., and B. & M. Meat Co., 1109 West Ocean blvd., Long Beach 2, Calif.

Change in Name of Official Establish-ment: Briggs & Co., 435 Eleventh st. SW., Washington 4, D. C., instead of L. S. Briggs, Inc., and subsidiary Phil-lips Genuine Sausage Co.; Trophy Meat Packers, Inc., 3301 E. Vernon ave., Los Angeles 11, Calif., instead of Southern California Meat Co.; American Home Foods, Inc., Chef Boy-Ar-Dee Division, Marr st., Milton, Pa., instead of Chef Boy-Ar-Dee Quality Foods, Inc., and subsidiary The Chef Boiardi Food Products Co.; Swift & Company, and subsidiary Plankinton Packing Co., 1629 Ogden ave., Menominee, Mich., instead of Twin City Packing Co.; Menorah Foods, Inc., and subsidiary Anglo-American Packing Corp., 517 West 57th st., New York 19, N. Y., instead of Anglo-American Packing Corp.; Reo Foods, Inc., 2925 Indianola rd., Des Moines 10, Ia., instead of The Porkie Co. of Iowa, 2945 Indianola rd., and Briggs & Co., 3621 Benning road, NE, Washington 19, D. C., instead of L. S. Briggs, Inc., and subsidiary Phillips Genuine Sausage Co.

Change in Name and Number of Offi-cial Establishment: Oscar Mayer & Co., Inc., 1343 W. Second st., Davenport, Iowa and subsidiaries, Oscar Mayer Packing Co. and Kohrs Packing Co., 537-C instead of 114, Oscar Mayer & Co., and subsidiary Kohrs Packing Co.

Change in Number of Official Estab-lishment: Kingan & Co., Whaley st. ext., Orangeburg, S. C., 12-G instead of 452 (withdrawn from subsidiary, Carolina Packing Co.); Kingan & Co., Inc., 4820 Everett ave., Los Angeles 11, Cal., 12-L instead of 197.

Dates Announced for 1948 Waterloo Livestock Show

The annual Waterloo Meat Animal Show and Livestock Institute will be held on the grounds of the Dairy Cattle Congress at Waterloo, Ia., November 3 through 6, it was announced recently by John Coverdale, show manager and chairman of the agriculture committee of the city chamber of commerce.

Plans call for three classes of steers, under 1,000 lbs., 1,000 to 1,100 lbs. and 1,100 to 1,250 lbs. In the hog classes it is proposed to have weight ranges of under 225 lbs., 225 to 250 lbs. and 250 lbs. and over. All entry lists will close on Friday, October 22. The Junior Live-stock Grading contest, inaugurated last year, will be held in conjunction with the show.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using
**C.D. TRIUMPH
PLATES**

Guaranteed for **FIVE FULL
YEARS** against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They elimi-nate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superi-ority.

FREE! Write for your copy of "Sausage Grinding Plates!"
—most reading for every sausage manufacturer!

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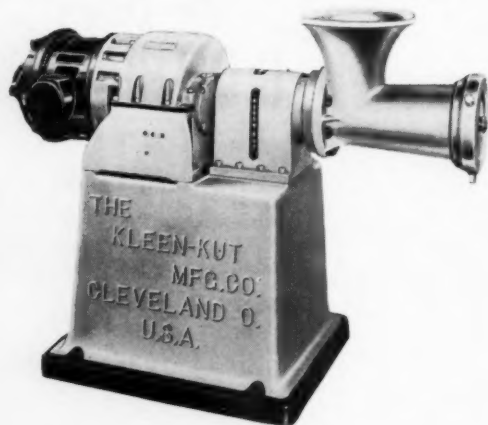
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**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 Grace St., CHICAGO 18, ILL.

IT'S NEW!

Powerful and
Sold by E. G. JAMES CO.



9,000-11,000 Lbs. Per Hr.

Scientifically designed . . . specially constructed—this meat chopper is an achievement typical of the manufacturing "know-how" that KLEEN-KUT has displayed over the past 50 years! Engineers have unanimously endorsed this KLEEN-KUT machine as outstanding even under the most difficult conditions. The base is entirely enclosed offering protection for all working parts. The large roller tapered bearing is in the rear—free from harmful meat juices and foreign matter—a patented feature!

- CAPACITY—Approximately 9,000 to 11,000 lbs. per hour, 25 HP. Approximately 9,000 lbs. per hour, 15 HP.
- MOTOR—15 or 25 HP Gear Motor—current and voltage as required. Motor and gears in one unit.
- PLATE SIZE—8½ inches diameter.
- PLATES—1 ea: ½", ⅜" and fat cutting size, exclusive flat sided plates thereby eliminating pins in the cylinder.
- KNIVES—3 knives to fit above plates.
- SIZE OVERALL—36 x 48 inches.
- SIZE OF BASE—30 x 36 inches.
- CLEARANCE under Cylinder to Floor—30".
- SHIPPING WEIGHT—Approx.—1800 lbs.
- GEARS—Long-life precision cut gears running in oil in sealed cases.
- FINISH—Highest quality enamel, insuring years of durability.
- EQUIPPED with Timken roller thrust bearing—completely sealed from meat juices.

15 H.P. MOTOR \$1,600

25 H.P. MOTOR \$1,750

F. O. B. OHIO

Place Your Order Thru

E. G. JAMES CO.

Phone Harrison 9062
316 South La Salle Street

Teletype CG 1780-1-2
Chicago 4, Illinois

NEW... PRODUCTION LINE CUBE STEAK MACHINE!..

(Produces 4,000 Super Cube Steaks per hour!)

It's true! Now meat packers can take advantage of the profitable cube steak business! Here's the first and only all-automatic, conveyor-type steak machine producing the patented Super Cube Steak cut. It's unsurpassed for its guaranteed tenderness for beef, veal and pork.

You saw it demonstrated
at the Meat Packers
Convention in Chicago.

Made by The Cube
Steak Machine Com-
pany, originators and
pioneers in steak pro-
cessing machines since
1926.



Cube Steak Machine Co.

NEEDHAM HEIGHTS, MASSACHUSETTS

Originators & Sole Mfrs. of Cube Steak & Tenderator Machines

**HONEY SWEET
SUGAR CURE**

Try this wonderful cure! You'll like the way it produces that grand old flavor and lasting color!

Afral "Honey Sweet" Sugar Cure has a specially prepared liquid sugar base. Contains all the necessary curing ingredients, laboratory-controlled for uniformity. Write for complete details.



1933 So. Halsted St.
Chicago, Ill.

MERCHANDISING *Ideas and Trends*

California Firm Launches Bacon-Cheese Frankfurts

"Chee-Wees," a new skinless frankfurt specialty containing 10 to 20 per cent cheese and bacon to give a flavorful



and juicier sausage was introduced on February 1 by the Golden State Meat Co. of San Jose, Cal., within a 200-mile distribution area. In the first three weeks of selling the new product was given a favorable reception.

The product is said to be juicier and more appetizing than a regular skinless frankfurt and to possess better flavor without overspicing. The bacon gives it a smoky flavor. The specialty item was developed by James McMurtrie, plant superintendent, and Jack Sharon, general manager of the Golden State firm. The sausage sells for a substantially higher price than a regular skinless frankfurt and retailers make at least 25 per cent margin on it.

The new item has been supported by newspaper advertising which included a two-week "teaser" campaign followed by direct sales promotion. Retail dealers

Bohack Instruction Manual for Tenderay Beef Employs Popular Cartoon Technique

An unusual employee instruction manual which makes use of the universal popularity of comic strips is being used by H. C. Bohack Co., Inc., Brooklyn, N. Y., to explain the technical story of Tenderay beef to its meat department personnel. It was found that if the story were told in scientific terms with technical explanations, the average employee had difficulty reading and understanding it. On the other hand, making the explanation too simple resulted in misunderstandings.

After experimenting for several years the Bohack company decided to use the cartoon technique, and employed artists qualified in comic book preparation. The resulting book, "Bohack De Luxe Tenderay—The Story of Good Beef Eating," has made an immediate hit with employees. It is read from cover to cover and is even taken home for the rest of the family.

The booklet begins with a historical sketch of improvements which were intended to make beef more tasty. It traces the history of meat and gives information on cooking meat, "hanging" of meat, special feeding of cattle, the promotion of the prime cuts served in exclusive restaurants, and, finally, the advent of "Tenderay." The characters "Toughie" and "Tender-Ray" are used to carry the story through the meat cooler, the store and the home.

The book, printed in black and red, contains 16 pages.

have been supplied with price cards (see above) and with three-color counter cards which advise "the first really new flavor in years" . . . "tender, juicy frankfurters with plenty of rich, velvety cheddar and bacon blended in."

MOR PROMOTED NATIONALLY

After introduction and testing of its four "Mors"—beef, lamb, veal and pork—in more than 150 markets during the last two years, Wilson & Co., Chicago, will back these canned meats with na-



tional four-color full page advertisements (see sample) in the *Saturday Evening Post*, *Ladies' Home Journal*, *Woman's Day* and *Family Circle* magazines. Local radio and newspaper promotion in over 150 newspapers, plus merchandising in *Wilson's Weekly Bulletin from The Rector Kitchens* will also be employed.

According to Russell M. Smith of Wilson, advance sales of the products have been excellent and greater than expected "in markets where four 'Mors' were introduced in advance of national and local advertising."

AMI PROMOTING SAUSAGE

Frankfurters—one of the meat industry's most popular and best selling products—will be advertised during April by the American Meat Institute. *Life* magazine, which is read by more than 26,000,000, will carry the story of frankfurters as a thrifty, nourishing meat which everyone likes. *Ladies' Home Journal*, which is read by more than 11,000,000 each month, will carry an ad explaining the need for protein in the daily diet of children and point out that all children like frankfurters and that they are economical. The meat educational program's mat service offers a number of advertising aids to participants which tie in with the advertising campaign.

Commercial on the Fred Waring radio program sponsored by the AMI two days each week are also featuring frankfurters during the month of April.



STAHL-MEYER MERCHANDISING DURING NAWG CONVENTION

The above photograph was taken on the boardwalk at Atlantic City, New Jersey recently, where these cars were placed for the duration of the National Association of Wholesale Grocers annual meeting. The cars, painted red at the top, white and blue, present a striking appearance.

NEVER FAIL

...for
taste-tempting
HAM
FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO., INC.

6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

Save Cash! Take Advantage of Buildice Special Inventory Reduction Sale!

All merchandise ready for immediate delivery.

Check your needs and act today.

- New Stainless Steel Ceiling Type Air Unit
- New Galvanized Ceiling Type Air Unit
- New #1240 Galvanized Spray Type Air Unit—Top Discharge
- New #12120 Galvanized Air Units—Top Discharge
- New Foul Gas Eliminators
- New Ammonia Regenerators
- Re-conditioned 16" x 16" Horizontal S&T Condenser Excel
- Used 150 HP Westinghouse Slip-ring Motor with Drive
- New #6 Buildice Sweetwater Cooler
- New 225 HP 220/3/60 360RPM Synchronous motor
- New Evaporative Condensers

Wire — Phone — Write Today!

THE BUILDICE COMPANY INC.

MANUFACTURERS & REFRIGERATING ENGINEERS

2610 S. Shields, Chicago • Phone: Calumet 1100

Branches: Terre Haute, Milwaukee, Minneapolis

Authorized WORTHINGTON Distributors

WORTHINGTON COMPRESSORS IN STOCK—ALL SIZES.

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on March 27 totaled 684,100,000 lbs., according to the report on provisions stocks by the American Meat Institute. This was down 3 per cent from the 708,200,000 lbs. two weeks earlier, but 69 per cent higher than the 404,100,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 12 per cent higher at 781,500,000 lbs.

The total of pork meats alone at 543,700,000 lbs. was about 3 per cent smaller than the 558,800,000 lbs. on March 13 but 82 per cent larger than the 299,200,000 a year ago. The prewar average for the comparable date was 586,900,000 lbs.

Lard stocks at 138,000,000 lbs. were 6 per cent smaller than the 146,700,000 lbs. two weeks earlier, but 36 per cent larger than the 101,300,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 194,600,000 lbs. Stocks of rendered pork fat at 2,400,000 lbs. were down 11 per cent from the 2,700,000 lbs. of two weeks earlier.

The trend in inventories of DS cured items was slightly upward during the two weeks. DS cured items increased 1 per cent to 66,600,000 lbs., compared with 65,700,000 lbs. two weeks earlier. SP and DC cured items, however, declined 6 per cent in volume, dropping to 148,000,000 lbs., from 157,000,000 on March 13.

Provision stocks as of March 27, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows March 27 stocks as percentages of the holdings two weeks earlier and last year.

	Mar. 27 stocks as Percentages of Inventories on			
	Mar. 13, 1948	Mar. 29, 1947	Com- parable 1939-41 av.	
D. S. PRODUCT				
Bellies (Cured)	104	229	..	
Fat backs (Cured)	83	60	..	
Other D. S. Meats (Cured) ..	98	102	..	
TOT. D. S. CURED ITEMS	101	157	..	
TOT. FROZ. FOR D. S. Cure	118	333	..	
S. P. & D. C. PRODUCT				
Hams, Sweet Pickle Cured				
Regular	86	75	8	
Skinned	85	144	71	
All S. P. Hams	85	140	56	
Hams, Frozen-for-Cure				
Regular	100	50	2	
Skinned	97	222	134	
All frozen-for-cure hams ..	97	218	107	
Pickles				
Sweet pickle cured	93	172	58	
Frozen-for-cure	97	276	90	
Bellies, S. P. and D. C.				
Sweet pickle cured	103	*	103	
Frozen-for-cure	*	232	113	
Other Items				
Sweet pickle cured	98	182	71	
Frozen-for-cure	108	256	90	
TOT. S. P. & D. C. CURED ..	94	123	72	
TOT. S. P. & D. C. FROZEN ..	99	243	108	
BARRELED PORK	100	100	14	
FRESH FROZEN				
Loin, shoulders, butts and				
spareribs	84	325	125	
All other	109	178	109	
Total	94	238	150	
TOT. ALL PORK MEATS	97	182	88	
RENDERED PORK FAT	89	67	1	
LARD	94	136	71	

*Small change.

†Included with lard.

MARKET SUMMARY

DETAILED INFORMATION INDEX

Hog Cut-Out	31	Tallow and Greases ...	36
Cattle Provisions	34	Vegetable Oils	37
Lard	34	Hides	38
L. C. L. Prices	33	Livestock	40

Cattle—Beef—Veal

CATTLE

Chicago cattle market: Steady to mostly higher. Steers, steady to \$1.00 higher; heifers, weak to \$1.00 higher; cows, 50c to \$1.00 higher; cutters and canners, 50c to \$1.00 higher; bulls, steady; calves, weak to \$2.00 lower.

	Thurs.	Last wk.
Chicago steer top...	\$30.50	\$29.50
4 day cattle avg...	26.75	26.50
Chi. heifer top.....	28.00	27.00
Chi. bol. bull top....	24.00	23.50
Chi. cow top.....	22.00	22.00
Chi. cut cow top....	17.00	16.50
Chi. can. cow top....	15.00	14.00
4 day can.—		
cut aver.	15.00	14.50
Kan. City, top.....	28.50	28.50
Omaha, top.....	30.00	29.75
St. Louis, top.....	28.75	27.50
St. Paul, top.....	strike	strike
Receipts 20 markets		
4 days	128,000	153,000
Slaughter—		
Fed. Insp.*	168,000	157,000

BEEF

Carcass, good, all wts.: Mostly lower.

Chicago	42 @44	43 @45
New York	44 @45½	46 @48
Chi. cut., Nor. .32¼	@32½	33 @33½
Chi. can., Nor.32¼	@32½	33 @33½
Chi. bol. bulls,		
dressed	39 @39½	38½ @39

CALVES

Chicago, top	\$26.00	\$28.00
Kan. City, top.....	26.00	28.00
Omaha, top	24.00	26.00
St. Louis, top.....	28.00	29.00
St. Paul, top.....	strike	strike
Slaughter—		
Fed. Insp.*	95,000	85,000
Dressed veal: Sharply lower.		
Good, Chicago	40@43	47@48
Good, New York....	38@46	41@50

*Week ended March 27, 1948.

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 25c lower and average off 70c; other markets 50c lower to \$1.00 higher.

	Thurs.	Last wk.
Chicago top	\$23.00	\$23.25
4 day avg.....	20.52	21.22
Kan. City, top.....	23.25	22.50
Omaha, top	23.50	22.50
St. Louis, top.....	22.75	23.00
St. Paul, top.....	strike	strike
Corn Belt, top.....	21.75	22.50
Indianapolis, top...	22.25	22.75
Cincinnati, top	22.50	23.00
Baltimore, top	23.00	23.00

Receipts 20 markets

4 days	215,000	229,000
Slaughter—		
Fed. Insp.*	531,000	489,000
Cut-out	180-220-	240-
results	220 lb. 240 lb. 270 lb.	
This week...+\$1.09	+\$.77	—\$.34
Last week...+ 1.04	+ .64	+ .32

PORK

Chicago: Mostly lower.

Reg. hams,		
all wts.	43 @45n	44@46n
Loins 12/16....	42 @43	45@47
Bellies, 8/12....	37½ @39	38@39½
Picnics, all wts.	27½ @34	28@34½
Reg. trimmings.	19½ @20	21@22

New York:

Loins, 8/12	48 @50	54@56
Butts, all wts....	42 @44	48@50

LAMBS

Chicago, top	\$22.25	\$22.00
Kan. City, top.....	21.50	23.50
Omaha, top	21.50	21.50
St. Louis, top.....	23.00	22.50
St. Paul, top.....	strike	strike

Receipts 20 markets

4 days	124,000	151,000
--------------	---------	---------

Hides—Fats—By-Products

HIDES

Chicago packer hides well sold up in light trade at higher prices; bulk of business in branded steers and branded cows at 1c up. Packer calf and kip quiet but firm without offerings.

	Thurs.	Last wk.
Hvy. native cows..	24	23@24
Nor. calf (heavy)..	60	60
Nor. calf (light)...	50	50
Nor. native,		
kipskin	35	35
Outside small pkr.		
native, all weight		
strs. & cows.....	22@24	21@24

TALLOW, GREASES, ETC.

Chicago: Larger buyers inactive at moment; offerings light and smaller buyers paying up to 18½ in limited way.

Fancy tallow.....	18@18½	18
Choice white grease..	18@18½	18

Chicago By-Products: Mostly nominally unchanged to easier.

Dry rend.		
tankage ..	*1.55	*1.55@1.60
10-11%		
tank.	*7.00	*7.00
Blood	*7.00	*7.00
Digester tankage		
60% ..110.00@115.00	110.00@115.00	
Cottonseed oil,		
Val. S.E. .25½ @26		24@24½

*F.O.B. shipping point.

LARD

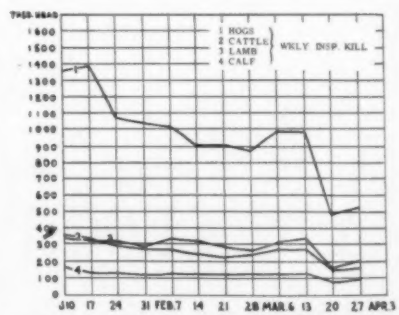
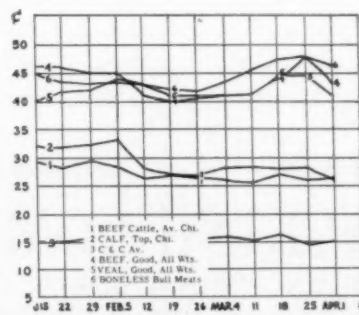
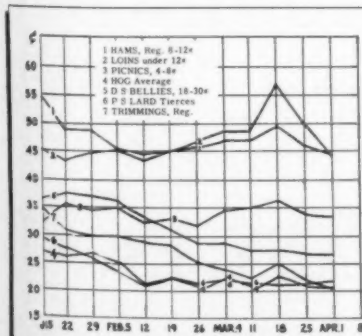
Lard—Cash	23.15n	21.55ax
Loose	20.00b	19.37½b
Leaf	19.00n	18.37½n
N—nominal. Ax—asked.		

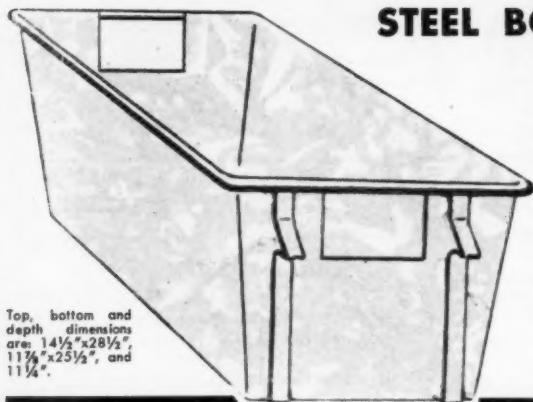
Slaughter—

Fed. Insp.*	205,000	164,000
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Dressed lamb prices: Lower.

Chicago, choice ...	43@47	44@48
New York, choice..	47@51	48@52





Top, bottom and depth dimensions are: 14 1/2" x 28 1/2", 11 1/4" x 25 1/2", and 11 1/4".

STEEL BOXES *for* SAFE, SURE DELIVERIES

These sturdy, durable steel boxes are specially designed for speedy handling and economical delivery of perishable meat products. Elimination of all crevices keeps these galvanized containers free from bacteria possibility. Rounded corners permit easy cleaning. Nesting hooks prevent stacked empties from being jammed into each other. Bead rolled around rod at top of box is arc welded at frequent intervals to protect against budging and loss of shape. Write for further details.

THE HUENEFELD COMPANY

2701 SPRING GROVE AVE.
CINCINNATI 25, OHIO



Attention: SAUSAGE MFRS!

We now have the famous PICKLE-RITE SWEET PICKLE CHUNKS for your pimento pickle meat loaves. Samples and quotations sent on request.

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STAINLESS STEEL

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PACKAGING SERVICE
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OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
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Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.
BIRMINGHAM, ALABAMA

Meat Output Increased Over Previous Week but Still Well Below Year Ago

PRODUCTION of meat under federal inspection in the week ended March 27 totaled 178,000,000 lbs., according to the U. S. Department of Agriculture.

The strike in many packing plants continued through the second week and although meat production was 9 per cent above the 163,000,000 lbs. produced the first week of the strike, it was 38 per cent below the 290,000,000 lbs. produced in the same week last year.

Cattle slaughter was estimated at 168,000 head—7 per cent above the 157,000 reported the previous week, but 41 per cent below the 285,000 recorded for the corresponding week last year. Beef production of 87,000,000 compared with 81,000,000 lbs. processed in the preceding week and 144,000,000 produced in the week a year ago.

Calf slaughter of 95,000 head was 12

per cent above the 85,000 reported a week earlier, but 38 per cent below the 154,000 kill recorded for the week last year. Output of inspected veal for the three weeks under comparison was 8,200,000, 7,300,000 and 13,700,000 lbs., respectively.

Hog slaughter of 531,000 head was about 9 per cent above the 489,000 kill of the previous week, but 35 per cent below the 822,000 tabulated for the same week in 1947. Estimated production of pork was 74,000,000 lbs., compared with 68,000,000 in the preceding week and 119,000,000 in the same week last year. Lard production totaled 18,300,000 lbs. compared with 17,900,000 reported a week earlier and 30,000,000 processed in the same week last year.

Sheep and lamb slaughter was estimated at 205,000 head—25 per cent above the 164,000 head reported for the

preceding week, but 30 per cent below the 292,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 9,200,000, 7,500,000 and 13,400,000 lbs., respectively.

CHICAGO PROVISION STOCKS

Reflecting the decreased slaughter activities of many strikebound plants, March 31 stocks of lard and meats showed a decrease from February 28. However, the figures for both were substantially above those of the comparable date last year.

Total lard holdings on March 31, 1948 amounted to 60,229,051 lbs., representing a decrease of 5,504,179 lbs. from a month earlier and an increase of 26,509,194 lbs. over last year. Total meats in stock decreased 11,018,050 lbs.

	Mar. 31, '48, lbs.	Feb. 28, '48, lbs.	Mar. 31, '47, lbs.
All barreled pork (brls.)	591	1,411	460
P. S. lard (a)	52,501,354	55,009,771	19,240,179
P. S. lard (b)	228,000	1,005,000	...
Dry rendered lard (a)	105,400	247,500	...
Other lard	7,394,297	8,871,959	14,479,678
TOTAL lard	60,229,051	65,734,230	33,719,857
D. S. C. bellies (contract)	831,900	452,300	80,300
D. S. C. bellies (other)	9,334,019	7,704,758	5,790,549
TOTAL D. S. C. bellies	10,165,919	8,157,058	5,888,849
D. S. rib bellies
D. S. fat backs	2,164,802	2,850,275	3,502,671
S. P. regular hams	961,846	1,439,989	1,327,205
S. P. skinned hams	16,101,501	23,262,054	7,953,219
S. P. bellies	20,420,386	21,622,787	11,143,413
S. P. picnic, S. P. Boston shoulders	5,951,288	6,893,370	3,155,325
Other cut meats	12,305,199	14,863,158	6,241,437
TOTAL ALL MEATS	68,070,641	79,088,691	30,212,119

(a) Made since Oct. 1, 1947.

(b) Made previous to Oct. 1, 1947.

The above figures cover all meats in storage in Chicago, including holdings by the Government.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Mar. 27, 1948	168	87.2	95	8.2	531	73.8	205	9.2	178.4
Mar. 20, 1948	157	80.7	85	7.3	489	67.5	164	7.5	163.0
Mar. 29, 1947	285	144.1	154	13.7	822	118.6	292	13.4	289.8

AVERAGE WEIGHT—LBS.

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. mil. lb.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Mar. 27, 1948	900	519	133	86	246	139	100	45	14.0
Mar. 20, 1948	955	514	135	86	249	138	102	46	14.7
Mar. 29, 1947	943	506	160	89	255	144	101	46	14.3

CUT-OUT TEST RESULTS THIS WEEK SHOW MOSTLY STEADY MARGINS FOR ALL WEIGHTS

(Chicago costs and credits, first three days of the week)

Total product values and live animal costs both went to substantially lower levels this week, resulting in slight changes in cutting margins for all weights of butcher stock. Lightweight hogs cut out at a plus \$1.09, as compared with a plus \$1.08 last week, and remain in the strongest position. Medium stock improved from a plus 64c margin the previous week to a plus 77c and heavy

butchers registered a minus margin of 34c, as against 32c earlier.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week under comparison.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
		Value		Value				Value		Value				Value		Value	
Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield		Pct. live wt.	Pct. fin. yield	Price per lb.	Per cwt. alive	Per cwt. yield	
Skinned hams	12.7	18.1	46.7	\$ 5.98	\$ 8.45	12.7	17.7	45.7	\$ 5.80	\$ 8.09		13.0	18.1	41.2	\$ 5.36	\$ 7.46	
Picnics	5.7	8.1	34.3	1.96	2.78	5.5	7.7	33.5	1.85	2.58		5.4	7.4	31.5	1.70	2.33	
Boston butts	4.3	6.1	37.5	1.61	2.29	4.1	5.8	36.5	1.51	2.12		4.1	5.7	36.0	1.48	2.05	
Loins (blade in)	10.2	14.6	45.2	4.61	6.60	9.9	13.9	42.7	4.23	5.94		9.7	13.4	38.5	3.78	5.16	
Bellies, S. P.	11.1	15.9	39.0	4.33	6.20	9.6	13.5	36.3	3.48	4.90		4.0	5.5	31.2	1.25	1.72	
Bellies, D. S.	2.1	3.0	26.5	.56	.80		8.6	12.0	26.5	2.28	3.18	
Fat backs	2.9	4.2	19.0	.55	.80	8.2	4.5	16.0	.52	.72		4.6	6.4	17.0	.77	1.09	
Plates and jowls	3.1	4.2	19.0	.59	.80		3.5	4.8	19.0	.67	.91	
Raw leaf	2.3	3.2	18.6	.43	.60	2.2	3.1	18.6	.41	.58		2.2	3.1	18.6	.41	.58	
P. S. lard, rend. wt.	13.9	19.9	20.0	2.78	3.98	12.4	17.3	20.0	2.49	3.46		10.4	14.5	20.0	2.07	2.90	
Spareribs	1.6	2.3	35.5	.57	.82	1.6	2.3	28.5	.46	.66		1.6	2.2	23.5	.38	.52	
Regular trimmings	3.3	4.7	20.2	.67	.95	3.1	4.2	20.2	.62	.85		2.0	4.1	20.2	.59	.83	
Feet, tails, neckbones	2.0	2.9	15.1	.30	.44	2.0	2.8	15.1	.30	.42		2.0	2.8	15.1	.30	.42	
Offal and miscellaneous	1.03	1.47	1.03	1.45		1.03	1.44	
TOTAL YIELD AND VALUE	70.0	100.0	...	\$24.77	\$35.38	71.5	100.0	...	\$23.86	\$33.37		72.0	100.0	...	\$22.02	\$30.59	
		Per cwt. alive		Per cwt. yield				Per cwt. alive		Per cwt. yield				Per cwt. alive		Per cwt. yield	
Cost of hogs	\$22.67	\$22.21	\$21.59
Condemnation loss111111
Handling and overhead907766
TOTAL COST PER CWT.	\$23.68	\$33.83	\$23.08	\$32.29	\$22.36	\$31.06
TOTAL VALUE	24.77	35.38	23.86	33.37	22.02	30.59
Cutting margin	+\$ 1.09	+\$ 1.55	+.77	+.108	-.34	-.47
Margin last week	+.108	+.155	+.64	+.89	-.32	-.45

MOELLER DIAL THERMOMETERS

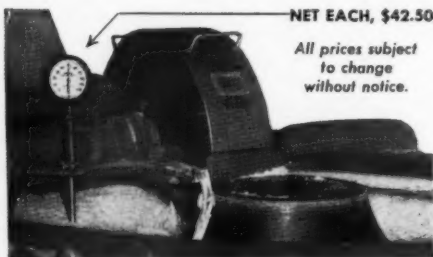
Designed Especially for Silent Meat Cutters



SPECIFICATIONS

SC-15 MOELLER Adjustable Form Mercury Actuated Dial Indicating Thermometer with 4 1/2-inch black phenol plastic case with safety crystal. 0 to 100°F. 15-inch stainless steel stem with adjustable flange.

The "Silent Cutter" Dial Indicating Thermometer was developed through the collaboration of sausage makers and Moeller engineers. This rugged, sensitive, accurate thermometer has proved ideal for Silent Cutter application. Black pointer and wide graduations on the silvered dial tell the operator at a glance when to add shaved ice to maintain proper temperature and prevent tendency to "mush" the meat. **NO DANGER OF CHIPPED GLASS** because dial is protected with non-breakable safety crystal. **DIRECT EYE LINE VISION** made possible by simply repositioning the adjustment joint and tilting case forward or backward. **EXTRA HEAVY BULB STEM** of stainless steel is built to withstand the constant beating of whirling sausage meat. **MERCURY** actuation offers a more rugged construction and uniform graduations. To maintain even texture, delicate flavor and top quality of your sausage products, install **MOELLER Dials** on all your Silent Cutters now!



NET EACH, \$42.50

All prices subject to change without notice.

We Represent Manufacturers of a Complete Line of Quality Packing-house Machinery & Supplies. Contact Us for Your Requirements.

BARLIANT & COMPANY

7070 N. CLARK ST. SHE. 3313 CHICAGO 26, ILL.

SEE OUR WEEKLY COLUMN ON CLASSIFIED PAGE



Never forget

*"Flavor's the thing
In cured meats, sausages, everything!"*

In meat curing and sausage making, it takes the best to make the best. That's why we are reminding you that Worchester Salt is pure salt—imparting the full, natural flavor that only pure salt can give.

Worcester Salt is free from calcium

and magnesium compounds that cause harsh, bitter flavor. It is equally effective in either brine or dry curing methods. Good salt is so important that you can afford only the best—pure Worcester Salt, quality-proven over the years.

WORCESTER SALT

The purity is guaranteed

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended Mar. 31, 1948	per lb.
Choice native steers—		
All weights	45	@ 46 1/2
Good native steers—		
All weights	42	@ 44
Commercial native steers—		
All weights	40	@ 41
Utility, all weights	38	@ 39
Headquarters, choice	51	@ 52
Forequarters, choice	39	@ 41
Cow, commercial	37	@ 38
Cow, utility	35	@ 36
Cow, canner and cutter	32	@ 33 1/2

BEEF CUTS

Steer loin, choice	67	@ 78
Steer loin, good	58	@ 64
Steer loin, commercial	56	@ 60
Steer round, choice	49	@ 50
Steer round, good	48	@ 49
Steer rib, choice	60	@ 64
Steer rib, good	49	@ 50
Steer rib, commercial	45	@ 47
Steer rib, utility	38	@ 39
Steer sirloin, choice	70	@ 81
Steer sirloin, commercial	46	@ 50
Steer brisket, choice	37	@ 40
Steer brisket, good	37	@ 40
Steer chuck, choice	38	@ 41
Steer chuck, good	35	@ 38
Steer back, choice	45	@ 48
Steer back, good	45	@ 48
Fore shanks	28	@ 30
Hind shanks	22	@ 25
Steer tenderloins	1.40	@ 1.55
Steer plates	27	@ 30

BEEF PRODUCTS

Brains	9 1/2	@ 12
Hearts	25 1/2	@ 27
Tongues, select, 3 lbs. & up, fresh or froz.	28	@ 33
Tongues, house run, fresh or froz.	23	@ 24
Tripe, cooked	10 1/2	@ 17
Livers, selected	49	@ 50
Kidneys	19	@ 19 1/2
Cheek meat	36	@ 37
Lips	14	@ 15
Lungs	11	@ 12
Melts	11	@ 12

CALF—HIDE OFF

Choice, 225 lbs. down	44	@ 45 1/2
Good, 225 lbs. down	42	@ 44
Commercial	36	@ 38
Utility	31	@ 33

VEAL—HIDE OFF

Choice carcass	43	@ 45
Good carcass	40	@ 43
Commercial carcass	28	@ 35
Utility	24	@ 27

LAMBS

Choice lambs	43	@ 47
Good lambs	42	@ 46
Commercial lambs	40	@ 42

MUTTON

Good	24	@ 25
Commercial	22	@ 23
Utility	21 1/2	@ 22

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	48	@ 53
Fancy skinned hams, 14/18 lbs., parchment paper	55	@ 57
14/16 lbs., parchment paper	56	@ 58
Fancy trim, brisket of, bacon, 8 lb. down, wrap	.60	@ .62
Square cut seedless bacon, 8 lb. down, wrap	.54	@ .56

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	.41	@ .48
Reg. pork loins, und, 12 lb.	.44	@ .46
Picnic, 4/8	.33 1/2	@ .35
Skinned shldrs., bone in	.34	@ .36
Spareribs, under 3 lb.	.36 1/2	@ .38
Boston butts, 3/8 lb.	.37 1/2	@ .39
Boneless butts, c.f.	.49	@ .53
Pigs' feet, front	.12	@ 12 1/2
Kidneys	.14	@ 15
Livers	.24	@ 24 1/2
Braises	.20	@ .21
Bars	.13	@ 13 1/2
Sausages, lean in	.13	@ 14 1/2

FANCY MEATS

Tongues, corned	32	
Veal breads, under 6 oz.	75	
6 to 12 oz.	76	
12 oz. up	80	
Beef kidneys	22	@ 24
Lamb fries	70	@ 75
Beef livers	45	@ 50
Ox tails under 1/2 lb.	23	
Over 1/2 lb.	23	

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	.20	@ 22
Sp. lean pork trim, 85%	.44	@ 45
Ex. lean pork trim, 95%	.48	@ 50
Pork cheek meat	.34	@ 34 1/2
Pork tongues	.20 1/2	@ 21
Boneless bull meat	.47	@ 47 1/2
Boneless chucks	.45 1/2	@ 46
Shank meat	.47	@ 48
Beef trimmings	.41 1/2	@ 42
Dressed canners	.33	@ 33 1/2
Dressed cutter cows	.33	@ 33 1/2
Dressed bologna bulls	.39	@ 40

DRY SAUSAGE

Cervelat, ch. hog bungs	84	
Thuringer	52	
Farmer	71	
Holsteiner	71	
B. C. Salami	80	
B. C. Salami, new, con.	51	
Genoa style salami, ch.	93	
Pepperoni	73	
Mortadella, new condition	50	
Cappicola (cooked)	80	
Italian style hams	80	

DOMESTIC SAUSAGE

Pork sausage, hog casings	42	
Pork sausage, bulk	40	
Frankfurters, sheep casings	49	
Frankfurters, hog casings	46	
Bologna	42	
Bologna, artificial casings	41 1/2	
Smoked liver, hog bungs	47	
New Eng. lunch specialty	51	
Mixed luncheon spec., ch.	51	
Tongue and blood	38	
Blood sausage	31	
Sausage	31	
Polish sausage, fresh	46 1/2	
Polish sausage, smoked	48	

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1% to 1 1/2 in., 180 pack	30	@ 35
Domestic rounds, over 1 1/2 in., 140 pack	38	@ 40
Export rounds, wide, over 1 1/2 in.	75	@ 80
Export rounds, medium, 1% to 1 1/2 in.	40	@ 45
Export rounds, narrow, 1% in. under	90	@ 1.05
No. 1 weasands, 24 in. up	12	@ 13
No. 1 weasands, 22 in. up	8	@ 11
No. 2 weasands	5	@ 8
Middle sewing, 1% in.	90	@ 1.05
Middle, select, wide, 2 1/2 in.	1.10	@ 1.15
Middle, select, extra, 2 1/2 in.	1.35	@ 1.40
Middle, select, extra, 2 1/2 in. & up	1.90	@ 1.95
Beef bungs, export No. 1	14	@ 15
Beef bungs, domestic	8	@ 12
Dried or salted bladders, per piece:		
12-15 in. wide, flat	13	@ 14
10-12 in. wide, flat	8 1/2	@ 10 1/2
8-10 in. wide, flat	5 1/2	@ 7 1/2
Pork casings:		
Extra narrow, 29 mm. & dn.	3.05	@ 3.25
Narrow, mediums, 29 @ 32 mm.	3.15	@ 3.25
Medium, 32 @ 35 mm.	2.15	@ 2.25
Spe. medium, 35 @ 38 mm.	1.85	@ 1.95
Wide, 38 @ 43 mm.	1.75	@ 1.85
Export bungs, 34 in. cut	37	@ 38
Large prime bungs, 34 in. cut	28	@ 31
Medium prime bungs, 34 in. cut	24	@ 25
Small prime bungs	18	@ 22
Middles, per set	40	@ 45

SEEDS AND HERBS

	Whole for Saus.	Ground
Caraway Seed	22 @ 23	26 @ 27
Cominos seed	32 @ 33	37 @ 38
Mustard seed, fr. yel.	22	..
American	23	..
Marjoram, Chilean	21 @ 23	25 @ 27
Oregano	21 @ 22	25 @ 26
Coriander, Mexican
Natural No. 1	12	15
Marjoram, French	58 @ 59	68 @ 69
Sage, Dalmatian
No. 1	29 @ 30	35 1/2 @ 36

SPICES

(Basis Chgo., orig. bbls., bags, sales)

	Whole	Ground
Allspice, prime	28 @ 28 1/2	33 @ 33 1/2
Resifted	30 @ 31	34 @ 35
Chili powder	..	36 @ 45
Chili pepper	34	@ 35
Clove, Zanzibar	30	@ 21
Ginger, Jam., unbl.	22	@ 23
Ginger, African	18	@ 19
Cochin	20	@ 21
Mace, fcy. Banda	..	1.77
East India	..	1.75
West India	..	85
Mustard, sour, fcy.	..	26
No. 1	..	81 @ 82
West India Nutmeg	..	50 @ 54
Paprika, Spanish	..	31 @ 35
Pepper, Cayenne	..	35 @ 36
Red No. 1	..	51 @ 52
Pepper, Packers	46	@ 47
Pepper, black	46	@ 47
Pepper, white	67 1/2 @ 68	73 @ 74
Pepper, Black	46	@ 47
Black Lampung	46	@ 47

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'base) in 425-lb. bbls., del.	\$8.75 @ 9.00
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	10.25
Small crystals	13.65
Medium crystals	14.05
Pure rid., gran. nitrate of soda	4.75
Pure rid., powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$18.60
Medium	23.20
Rock, bulk, 40 ton cars, Detroit	10.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.45 @ 5.55
Standard gran. f.o.b. refiners (2%)	7.40 @ 7.60
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt., in paper bags, Chicago	6.66

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Mar. 29	San Francisco Mar. 30	No. Portland Mar. 30
FRESH BEEF: (Carcass)			
STEER:			
Good:			
400-500 lbs.	\$41.00 @ 42.00	\$40.00 @ 42.00	\$41.00 @ 42.00
500-600 lbs.	41.00 @ 42.00	40.00 @ 42.00	41.00 @ 42.00
Commercial:			
400-600 lbs.	39.00 @ 41.00	38.00 @ 40.00	39.00 @ 40.00
Utility:			
400-600 lbs.	37.00 @ 38.00	34.00 @ 36.00	34.00 @ 36.00
COW:			
Commercial, all wts.	36.00 @ 37.00	36.00 @ 38.00	37.00 @ 38.00
Cutter, all wts.	31.00 @ 33.00	31.00 @ 33.00	34.00 @ 35.00
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.	..	46.00 @ 48.00	48.00 @ 49.00
Good:			
80-130 lbs.	..	43.00 @ 45.00	48.00 @ 49.00
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	..	38.00 @ 40.00	40.00 @ 41.00
50-60 lbs.	40.00 @ 42.00	37.00 @ 38.00	39.00 @ 40.00
Good:			
40-50 lbs.	..	38.00 @ 40.00	40.00 @ 41.00
50-60 lbs.	40.00 @ 42.00	37.00 @ 38.00	39.00 @ 40.00
Commercial, all wts.	39.00 @ 40.00	36.00 @ 38.00	37.00 @ 38.00
Utility, all wts.	38.00 @ 39.00	34.00 @ 36.00	33.00 @ 34.00
MUTTON (EWE):			
Good, 75 lbs. dn.	22.00 @ 24.00	18.00 @ 20.00	22.00 @ 25.00
Commercial, 70 lbs. dn.	22.00 @ 24.00	16.00 @ 18.00	21.00 @ 23.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	38.00 @ 40.00
120-137 lbs.	38.00 @ 40.00	..	35.00 @ 35.50
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	57.00 @ 61.00	59.00 @ 61.00	53.00 @ 54.00
10-12 lbs.	57.00 @ 61.00	59.00 @ 61.00	53.00 @ 54.00
12-16 lbs.	55.00 @ 61.00	57.00 @ 59.00	51.00 @ 52.00
PICNICS:			
4-8 lbs.	45.00 @ 48.00	45.00 @ 47.00	..
PORK CUTS, NO. 1:			
HAM, Skinned:			
12-16 lbs.	53.00 @ 54.00	58.00 @ 60.00	58.00 @ 65.00
16-20 lbs.	51.50 @ 54.00	55.00 @ 57.00	56.00 @ 63.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	56.00 @ 60.00	62.00 @ 64.00	61.00 @ 66.00
8-10 lbs.	56.00 @ 60.00	60.00 @ 62.00	60.00 @ 62.00
10-12 lbs.	56.00 @ 60.00	..	60.00 @ 62.00
LARD, Refined:			
Tierces	24.50 @ 26.00	..	25.50 @ 26.50
50 lbs. cartons & cans	25.00 @ 26.50
1 lb. cartons	25.00 @ 27.00	24.00 @ 26.00	26.50 @ 27.00

SUPERIOR BRANDS, INC.

SEASONINGS • BINDERS • CURES
FOR MEAT PACKERS & SAUSAGE MFRS.

410 N. WESTERN AVE., CHICAGO 12, ILL.

THE FOWLER CASING CO. LTD.

FOR 36 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

8 Middle St., West Smithfield (Cobles: Effseaco, London)

LONDON, E. C. 1, ENGLAND

ADLER Stockinettes

quality made for over 80 years

Protection,
Service, Value

In Chicago: 222 West Adams Street
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THE ADLER COMPANY, CINCINNATI 14, OHIO

DUPPS
BELT
SCRAPERS

They last longer
the new
DUPPS
Belt Scrapers

Yes, Dupps Belt Scrapers cost less because they last longer, require less maintenance time. Order a supply today—prove to yourself what hundreds of meat processors have already discovered.

THE JOHN J. DUPPS COMPANY
AMERICAN BUILDING, CINCINNATI 2, OHIO

DUPPS
BELT
SCRAPERS

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, APRIL 1, 1943

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	45n	45n
10-12	45n	45n
12-14	44n	44n
14-16	43n	43n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	38½n	38½n
18-20	37½n	37½n
20-22	36n	36n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	47½	47½n
12-14	46½	46½n
14-16	45	45½n
16-18	41 @ 45½	41n
18-20	40	40n
20-22	38½	38½n
22-24	38½	38½n
24-26	37½	37½n
26-30	36½	36½n
25-up, No. 2's	35	35

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22n
Clear plates	17n	17n
Square joints	23	23n
Jowl butts	18	17½ @ 18

PICNICS

	Fresh or Frozen	S.P.
4-6	34	34
6-8	33½	33½
8-10	29½	29½
10-12	28	28
12-14	27½	27½
8-up, No. 2's	27½	27½

BELLIES

	Fresh or Frozen	Cured
6-8	40	41
8-10	39	40
10-12	37½	38½ @ 39
12-14	33	35
14-16	31	32½
16-18	31	32
18-20	30½	31½

D.S. BELLIES

	Cured
8-10	17
10-12	17
12-14	18n
14-16	18n
16-18	20n
18-20	20n
20-25	20n

FAT BACKS

	Green or Frozen	Cured
6-8	17	17
8-10	17	17
10-12	17	17½
12-14	18n	18½
14-16	18n	19½
16-18	20n	20½
18-20	20n	20½
20-25	20n	20½

LARD FUTURES PRICES

MONDAY, March 29, 1943

	Open	High	Low	Close
May	22.40	22.50	22.17½	22.47½
July	22.50	22.60	22.27½	22.60
Sept.	22.60	22.72½	22.37½	22.65b
Oct.	22.60	22.60	22.40	22.60b

Sales: 15,440,000 lbs.

Open interest, at close Thurs., Mar. 25th: May, 666; July, 644; Sept., 390 and Oct., 25; at close Sat., Mar. 27th: May, 663; July, 644; Sept., 353 and Oct., 24 lots.

TUESDAY, March 30, 1943

	Open	High	Low	Close
May	22.40	22.50	22.25	22.40
July	22.60	22.65	22.35	22.52½
Sept.	22.70	22.75	22.42½	22.60
Oct.	22.75	22.75	22.45	22.65ax

Sales: 12,680,000 lbs.

Open interest, at close Mon., Mar. 29th: May, 644; July, 690; Sept., 354 and Oct., 27 lots.

WEDNESDAY, March 31, 1943

	Open	High	Low	Close
May	22.15	22.32½	22.15	22.20
July	22.40	22.47½	22.30	22.35
Sept.	22.45	22.57½	22.37½	22.40
Oct.	22.50	22.50	22.47½	22.50

Sales: 9,880,000 lbs.

Open interest, at close Tues., Mar. 30th: May, 634; July, 706; Sept., 358 and Oct., 29 lots.

THURSDAY, April 1, 1943

	Open	High	Low	Close
May	22.25	23.35	22.20	23.25
July	22.42½	23.45	22.35	23.35
Sept.	22.50	23.45	22.40	23.45b
Oct.	22.50	23.00	22.47½	23.00b

Sales: 17,960,000 lbs.

Open interest, at close Wed., Mar. 31st: May, 624; July, 728; Sept., 363 and Oct., 28 lots.

FRIDAY, April 2, 1943

	Open	High	Low	Close
May	23.15	23.45	23.12½	23.25½
July	23.20	23.70	23.20	23.30
Sept.	23.32½	23.60	23.35	23.35a

Sales: About 17,500,000 lbs.

Open interest at close Thurs., Apr. 1st: May, 613; July, 809; Sept., 358 and Oct., 31 lots.

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Mar. 29	22.37½ax	19.62½b	18.62½n
Mar. 30	22.35ax	20.00b	19.00n
Mar. 31	22.10ax	20.50	19.50n
Apr. 1	23.15n	20.00b	19.00n
Apr. 2	22.92½a	20.62½b	19.62½n

FATS-OILS EXPORT

U. S. exports of the principal fats and oils and oil seeds (in terms of oil) totaled 72,000,000 lbs. in January, an increase of less than 1 per cent over a year earlier. Cottonseed oil exports were 11,000,000 lbs. higher; soybeans and soybean oil exports 13,000,000 lbs. higher. Decreases were registered by coconut oil, peanut oil, margarine and lard. Exports of refined coconut, soybean and cottonseed oils were well above a year ago.

—January—

Commodity	1947	1948
Soybeans, bu...	331,000	634,000
Soybean oil:		
Refined, lbs...	2,051,000	9,381,000
Crude, lbs...	3,677,000	6,627,000
Coconut oil:		
Refined, lbs...	19,000	1,700,000
Crude, lbs...	18,961,000	1,035,000
Cottonseed oil:		
Refined, lbs...	991,000	11,771,000
Crude, lbs...	...	805,000
Linseed oil, lbs...	78,000	1,226,000
Peanuts:		
Shelled, lbs...	25,392,000	19,111,000
Not shelled, lbs...	3,861,000	924,000
Cooking fats, lbs...	290,000	362,000
Lard, lbs...	25,074,000	23,143,000
Oleomargarine, lbs...	5,435,000	847,000
Tallow:		
Edible, lbs...	2,000	64,000
Inedible, lbs...	615,000	1,256,000

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	\$24.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	24.50
Kettle rend., tierces, f.o.b. Chgo.	24.75
Leaf, kettle rend., tierces, f.o.b. Chgo.	24.75
Neutral, tierces, f.o.b. Chicago	25.25
Standard Shortening, N. & S.	30.00
Shortening, tierces, c.a.f. N. & S. Hydrogenated	31.75

*Del'd.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	
March 30, 1948	
Choice, native, heavy.....	48 @ 52 1/4
Choice, native, light.....	47 1/4 @ 51
Good.....	44 1/4 @ 48 1/4
Comm.....	42 @ 46 1/4
Can. & cutter.....	34 1/4 @ 36
Utility.....	36 @ 38
Ref. bull.....	40 @ 43 1/4

BEEF CUTS

City	
No. 1 ribs.....	62 @ 65
No. 2 ribs.....	53 @ 55
No. 1 loins.....	64 @ 68
No. 2 loins.....	54 @ 58
No. 1 hinds and ribs.....	55 @ 57
No. 2 hinds and ribs.....	51 @ 54
No. 3 hinds and ribs.....	48 @ 50
No. 1 rounds.....	52 @ 53
No. 2 rounds.....	50 @ 52
No. 1 chucks.....	42 @ 44
No. 2 chucks.....	40 @ 42
No. 3 chucks.....	38 @ 40
No. 1 briskets.....	38 @ 40
No. 2 briskets.....	38 @ 40
No. 1 shanks.....	20 @ 23
No. 2 shanks.....	20 @ 23
No. 1 top sirloins.....	61 @ 63
No. 2 top sirloins.....	60 @ 62
Rolls, reg. 4 @ 8 lbs. av.....	
Rolls, reg. 6 @ 8 lbs. av.....	

FRESH PORK CUTS

Western	
Butts, regular 3/8.....	42 @ 46
Shoulders, regular.....	38 @ 39
Pork loins, fresh 12 lbs. do.....	50 @ 52
Hams, regular, under 14 lbs.....	46 @ 49
Hams, skinned, fresh, under 14 lbs.....	52 @ 55
Pineals, fresh, bone in.....	36 @ 40
Pork trimmings, ex. lean.....	47 @ 49
Pork trimmings, regular.....	25 @ 28
Spareribs, medium.....	39 @ 40
Bellies, sq. cut, seedless, 8/12.....	50 @ 55
City	
Boston butts, 3/8 lbs.....	44 @ 48
Shoulders, regular.....	38 @ 42
Pork loins, fr., 10/12 lbs.....	50 @ 54
Hams, regular, under 14 lbs.....	48 @ 50
Hams, skind., under 14 lbs.....	54 @ 55
Pineals, bone in.....	37 @ 40
Pork trim, ex. lean.....	47 @ 49
Pork trim, regular.....	25 @ 28
Spareribs, medium.....	41 @ 43
Bellies, sq. cut, seedless, 8/12.....	50 @ 56

FANCY MEATS

Veal breads, under 6 oz.....	65
6 to 12 oz.....	80
12 oz. up.....	1.00
Beef livers.....	25
Lamb fries.....	40
Ortalls under 1/4 lb.....	16
Ortalls over 1/4 lb.....	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MARCH 31, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.....	None
500-600 lbs.....	\$46.50-47.50
600-700 lbs.....	46.50-47.50
700-800 lbs.....	46.50-47.50

Good:	
350-500 lbs.....	None
500-600 lbs.....	44.00-45.50
600-700 lbs.....	44.00-45.50
700-800 lbs.....	44.00-45.50

Commercial:	
350-600 lbs.....	42.00-44.00
600-700 lbs.....	42.00-44.00
Utility:	
350-600 lbs.....	None

COW:	
Commercial, all wts.....	38.00-40.00
Utility, all wts.....	37.00-38.00
Cutter, all wts.....	None
Canner, all wts.....	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.....	48.00-52.00
130-170 lbs.....	None
Good:	
50-80 lbs.....	39.00-42.00
80-130 lbs.....	42.00-46.00
130-170 lbs.....	None

DRESSED HOGS

Hogs, gd. & ch., hd. on. lf. fat in	
100 to 136 lbs.....	33 1/4 @ 36 1/4
137 to 153 lbs.....	33 1/4 @ 36 1/4
154 to 171 lbs.....	33 1/4 @ 36 1/4
172 to 188 lbs.....	33 1/4 @ 36 1/4

LAMBS

City	
Choice lambs.....	50 @ 52
Good lambs.....	48 @ 50
Commercial.....	46 @ 48
Utility.....	41 @ 45

MUTTON

Western	
Good.....	29 @ 25
Commercial.....	23 @ 25

VEAL—SKIN OFF

Western	
Choice carcass.....	48 @ 52
Good carcass.....	29 @ 32
Commercial carcass.....	33 @ 40
Utility.....	26 @ 30

BUTCHERS' FAT

Shop fat.....	8 1/4
Breast fat.....	9 1/4
Edible suet.....	10 1/4
Inedible suet.....	10 1/4

UK-ARGENTINA MEAT AGREEMENT

Britain and Argentina have come to terms regarding Argentine meat exports to the former through 1948 and the early part of 1949, according to USDA's office of foreign agricultural relations. The agreement appears to insure uninterrupted shipments that will give the United Kingdom 400,000 tons of meat, at no change in unit prices, in the next 12 months. The actual price, however, is obscured by the UK's payment to Argentina of a flat sum of £10,000,000 to cover increased costs of production of various commodities, principally meats, cereals and oil-cakes.



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BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

The tallow and greases market was dull through most of the period, although prices were firm. An occasional small buyer stepped into the market to pick up his requirements at the list price of around 18@18½c, basis fancy tallow and a little less for choice white grease, but the big soapers were reported as showing little buying interest.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were ½@1½c higher than a week earlier. Thursday's quotations:

Edible 19c; fancy, 18@18½c; choice 17½@18½c; extra 17½@18½c; special 17½@18c; No. 1, 17@17½c; No. 3, 16½@17c; No. 2, 15@15½c.

GREASES.—The market in greases was mostly ½c higher than a week earlier. Grease quotations on Thursday:

Choice white, 18@18½c; A-white, 17½@18c; B-white, 17@17½c; yellow, 16½@17c; house, 16@16½c; brown, 25 F.F.A., 15½c.

GREASE OILS.—Grease oil prices held unchanged from a week earlier. No. 1 lard oil was quoted at 28c. Prime burning sold at 29½c. Acidless tallow oil was quoted at 27c. Prices are l.c.l., in drums, delivered.

NEATSFOOT OIL.—Quotations on neatsfoot oil were unchanged from a week earlier. Trading continued light. Neatsfoot stock was quoted at 32c, delivered, in drums.

EASTERN FERTILIZER MARKET

New York, April 1, 1948

Trading continued dull in most packinghouse by-products in spite of the meat strike. Little interest was shown by buyers.

Some blood sold at New York at \$7.75 per unit and several cars of wet

rendered tankage moved at \$7.00 per unit f.o.b. Eastern shipping points.

The demand for fertilizer chemicals was heavy. Most materials were in short supply. The coal strike is cutting down the available supply of sulphate of ammonia.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b. production point	\$40.00
Blood, dried 16% per unit of ammonia	7.75
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	7.00

Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage
45/50% protein, unground, \$1.65 per unit of protein.

PRODUCTION AND STOCKS OF ANIMAL FATS IN FEBRUARY

The U. S. Department of Commerce has reported February production of animal fats as 161,202,000 lbs. of lard and rendered pork fat, 6,947,000 lbs. of edible tallow, 92,260,000 lbs. of inedible tallow and 204,000 of neatsfoot oil. This was markedly smaller than the 192,513,000, 7,191,000, 102,285,000 and 219,000 lbs., respectively, reported a month earlier.

Factory consumption in February was reported (with comparative January figure in parentheses) as: 10,443,000 (14,286,000) lbs. of lard and rendered pork fat, 2,328,000 (4,457,000) edible tallow, 105,751,000 (116,209,000)

BY-PRODUCTS MARKETS

(Chicago, Thursday, April 1, 1948.)

Blood		Unit
		Ammonia
Unground, per unit ammonia	\$7.00

Digester Feed Tankage Materials	
Unground, loose\$7.00
Liquid stick, tank cars3.30c

Packinghouse Feeds		Carlots, per ton
50% meat and bone scraps, bulk	\$97.00@100.00
55% meat scraps, bulk	106.70@110.00
50% feeding tankage, with bone, bulk	91.65@ 95.85
60% digester tankage, bulk	110.00@115.00
80% blood meal, bagged	160.00@175.00
65% BPL special steamed bone meal, bagged	63.00

Fertilizer Materials		Per ton
High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	37.50@40.00
Hoof meal, per unit ammonia	7.00@ 7.25c

Dry Rendered Tankage		Per unit Protein
Cake	\$1.55@1.60
Expeller	1.55@1.60

Gelatin and Glue Stocks		Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75@2.00
Sinews and pizzles (green, salted)	1.75@2.00
		Per ton
Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.10

Animal Hair		Per ton
Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@75.00
Cattle switches	4@5
Winter processed, gray, lb.	12@15
Summer processed, gray, lb.	7½

*F.O.B. shipping point. ax—asked n—nominal

inedible tallow, and 273,000 (308,000) neatsfoot oil.

February 29 factory and warehouse stocks of animal fats were 197,177,000 lbs. lard and rendered pork fat, 7,882,000 edible tallow, 163,419,000 inedible tallow and 982,000 neatsfoot oil. This compares with 190,932,000, 6,532,000, 151,367,000 and 1,227,000 lbs., respectively, a month earlier.

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VEGETABLE OILS

Spot vegetable oil prices continued their upward trend during the week to close the period $\frac{1}{2}$ @ $\frac{1}{2}$ c higher than a week earlier. Trading was fairly active in the early part of the week, but demand tapered off in the middle of the period. Sellers appeared reluctant to offer supplies freely by midweek.

SOYBEAN OIL.—A price of 22c bid, basis Decatur, was $\frac{1}{2}$ c up from the paid price last week.

COCONUT OIL.—Thursday's price of 22 $\frac{1}{2}$ c paid, Pacific Coast, was unchanged compared with the nominal price a week ago.

CORN OIL.—At 25c paid this product was 1c up from the price a week ago.

PEANUT OIL.—Thursday's price of

26 $\frac{1}{2}$ c asked, Southeast, was 2c up from prices asked a week earlier.

COTTONSEED OIL.—Thursday's spot crude prices of 25 $\frac{1}{2}$ c bid and 26c asked in the Valley and 25 $\frac{1}{2}$ c paid and bid in Texas and 25 $\frac{1}{2}$ @26c nominal in the Southeast was 1 $\frac{1}{2}$ c higher than a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, MARCH 20, 1948

	Open	High	Low	Close	Pr. cl.
May	26.25	27.30	26.43	*27.10	26.10
July	25.07	23.60	24.90	*25.40	24.55
Sept.	23.10	23.85	23.20	23.75	22.75
Oct.	21.25	22.70	22.70	*22.25	21.25
Dec.	21.00	*21.25	20.75
Jan., '49	*21.00	*20.75	20.75
Mar., '49	*21.00	*20.75	20.75

Total sales: 126 contracts.

TUESDAY, MARCH 30, 1948

	Open	High	Low	Close	Pr. cl.
May	27.20	27.80	27.00	*27.50	27.10
July	25.35	26.10	25.30	*25.90	25.40
Sept.	23.60	24.25	23.60	*23.85	23.75
Oct.	21.70	*22.00	22.25
Dec.	21.00	22.15	22.15	*21.85	21.25
Jan., '49	*21.00	*21.85	20.75
Mar., '49	*21.00	*21.85	20.75

Total sales: 150 contracts.

WEDNESDAY, MARCH 31, 1948

	Open	High	Low	Close	Pr. cl.
May	27.40	27.90	27.50	27.65	27.50
July	25.90	26.50	25.75	26.10	25.90
Sept.	23.30	24.15	23.80	*23.92	23.85
Oct.	22.11	*22.50	22.00
Dec.	22.15	22.15	22.15	*21.90	21.85
Jan., '49	*21.75	*21.85	21.85
Mar., '49	*21.75	*21.85	21.85

Total sales: 115 contracts.

THURSDAY, APRIL 1, 1948

	Open	High	Low	Close	Pr. cl.
May	27.00	28.39	27.50	*28.25	27.65
July	25.80	26.75	25.90	26.75	26.10
Sept.	23.75	24.59	23.80	24.53	23.92
Oct.	22.00	22.00	22.00	*22.75	22.50
Dec.	21.50	*22.00	21.90
Jan., '49	*21.50	*22.00	21.85
Mar., '49	*21.50	*21.50	21.85

Total sales: 111 contracts.

*Bid. †Nominal.

JANUARY MARGARINE PRODUCTION

Total production of uncolored margarine in January 1948 was 80,080,712 lbs., which compares with 64,766,495 lbs. in January 1947, according to the National Association of Margarine Manufacturers. The total withdrawn tax paid was 82,226,398 lbs., compared with 63,755,619 lbs.

Production of colored margarine in January was 7,853,272 lbs., compared with 3,175,069; and the total withdrawn tax paid was 5,025,877, compared with 2,524,405.

The January ingredient schedule of uncolored margarine as reported by the association follows:

	Jan., 1948 lbs.	Jan., 1947 lbs.
Butter flavor	313	515
Citric acid	1,730	431,363
*Coconut oil	32,890	396,359
Corn oil	...	8,600
Cottonseed flakes	44,046,835	29,294,574
Cottonseed oil	128,314	104,064
Derivative of glycerine	7,230	161
Diacetyl	112,553	78,774
Lecithin	13,632,009	10,844,764
Milk	94,395	77,158
Monostearine	448,673	312,568
Neutral lard	416,810	470,082
Oleo oil	296,986	262,822
Oleo stearine	71,840	67,270
Oleo stock	389,376	989,563
Peanut oil	2,937,200	2,007,743
Salt	60,038	47,233
Soda (benzoate of)	4,877	...
Sodium sulpho acetate	19,214,198	20,391,786
Soya bean oil	...	14,995
Soya bean stearine	12,128	11,379
Vitamin concentrate

Totals 81,908,404 65,812,331
*474,703 pounds of this oil used in oleomargarine manufactured for export by, or from, the United States, and 1,602,559 pounds used in production of the product for domestic consumption.

VEGETABLE OILS

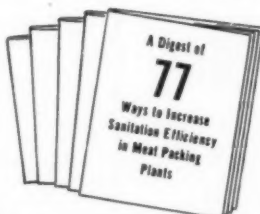
Crude cottonseed oil, carlots, f.o.b. mills	
Valley	25 $\frac{1}{2}$ b@26ax
Southeast	25 $\frac{1}{2}$ @26ax
Texas	25 $\frac{1}{2}$ pd and b
Corn oil, in tanks, f.o.b. mills	22b
Midwest	22b
Corn oil, in tanks, f.o.b. mills	25pd
Coconut oil, Pacific Coast	22 $\frac{1}{2}$ pd
Peanut oil, f.o.b. Southern points	26 $\frac{1}{2}$ ax
Cottonseed foots	6n
Midwest and West Coast	6n
East	6n

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	37
White animal fat	39
Milk churned pastry	35
Water churned pastry	34

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HIDES AND SKINS

Further advances paid on packer hides in light trade—Branded steers and branded cows up 1c—Native steers move $\frac{1}{2}$ @1c higher—Pacific Coast strike against independent packers averted by settlement.

Chicago

PACKER HIDES.—Hide production in the packer market is drastically curtailed by the strike, now in its third week. Offerings were correspondingly light this week and moved at higher prices. Reported trading so far in the local market totals about 32,000 hides, with 11,500 more at the close of previous week. The bulk of the week-end sales, however, were by outside packers, whose production has expanded where plants are operating.

Native steers sold $\frac{1}{2}$ @1c higher this week; branded steers moved at a cent over previous week's prices, comprising the bulk of the week's trading; branded cows also sold up a cent. Offerings are limited at the moment; one packer is asking a cent advance on a few River point light cows, and an outside packer is offering a few branded steers at another $\frac{1}{2}$ c advance. There is an active buying interest, particularly in light cows, but buyers are not inclined to bid up in the face of such light offerings.

At the end of last week, one packer sold 1,400 mixed light and heavy native steers at 23c, and an outside packer moved 1,200 more at 23 $\frac{1}{2}$ c; a local packer sold 1,300 more from an open plant early this week at 23 $\frac{1}{2}$ c. A few all-heavy native steers are reported available at the same figure.

Extreme light native steers last sold previous week at 27 $\frac{1}{2}$ c; none available this week.

Two outside packers sold a total of 3,400 butt branded steers at the opening of the week at 22 $\frac{1}{2}$ c; later, two local packers moved a total of 6,000 butt brands at 23c, mostly from open plants; an outside packer is currently offering a few at $\frac{1}{2}$ c more. One packer sold 2,000 Denver Colorados at the close of last week at 21 $\frac{1}{2}$ c, steady; two packers this week moved a total of 8,700 Colorados at 22 $\frac{1}{2}$ c, or a cent advance. At the opening of the week, one packer sold 2,500 heavy Texas steers from open plant at 22 $\frac{1}{2}$ c, and later 1,300 more sold at 23c, or a cent over last week. Light Texas steers quotable same basis; extreme light Texas steers 25 $\frac{1}{2}$ @26c nom.

At the close of last week, one packer sold 1,400 Chgo. heavy native cows at 24c, from closed plant; an outside packer moved 1,400 same basis from an open plant, and quoted unchanged in the absence of later trading.

There has been no action so far this week on light cows. One packer sold 1,000 Wichita light native cows at close of last week at 26c, about $\frac{1}{2}$ c up, and an outside packer sold 1,800 at 26 $\frac{1}{2}$ c, or about a cent advance, from an open plant; a car of River point light cows is currently offered at 27 $\frac{1}{2}$ c.

Branded cows are in good demand but sold up. An outside packer sold 1,300 at the close of last week at 24c, from an open plant; one packer this week sold a total of 8,500 branded cows, at 25c for regular points and 25 $\frac{1}{2}$ c for lighter average southwestern point, a full cent advance.

Packer bulls were inactive, with last trading previous week at 15 $\frac{1}{2}$ c for native and 14 $\frac{1}{2}$ c for branded bulls.

Federally inspected cattle slaughter improved a bit last week but is still far below normal, due to the strike. Cattle slaughter for the week ended March 27 was estimated by the USDA at 168,000 head, seven percent over the 157,000 of previous week, but 41 per cent under the 285,000 of same week last year.

Calf slaughter totalled 95,000 head, 12 percent over the 85,000 of previous week, but 38 per cent under last year.

OUTSIDE SMALL PACKER.—The small packer kill has shown considerable increase, with the larger slaughterers shut down, but there are reports in the trade that the kill is falling off, due to price resistance on the beef. Small packer all-weight native steers and cows have sold at 22@22 $\frac{1}{2}$ c for stock around 49/50 lb. avge., depending upon take-off, and some light average hides around 44-lb. avge. have sold at up to 24c, selected, trimmed; brands 1c less.

PACIFIC COAST.—In the Pacific Coast market, one of the larger killers early this week sold 15,000 Jan. to March hides; cows sold at 22 $\frac{1}{2}$ c, or a cent advance; steers moved at 20c, or $\frac{1}{2}$ c advance. At mid-week, about 15,000 small killer hides moved in the Coast market, cows at 22c, and steers at 19 $\frac{1}{2}$ c, or both at $\frac{1}{2}$ c under the price paid the large killer.

The threatened strike against Pacific Coast independent packers, scheduled for midnight of March 30 when agreements terminated, was averted by a last minute settlement; all packers



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WEEK'S CLOSING MARKETS

affected resumed full operations next day.

PACKER CALF AND KIPSKINS.—There has been no opportunity to test the market on packer calf and kips. Offerings on calfskins have been lacking but there is reported to be considerable inquiry for packer skins. Northern heavy calf, 9½/15 lb., last sold at 60c; and northern lights under 9½ lbs. at 50c; last reported trading on River point all-weights was at 47c, with Wisconsin all-weights at 50c.

While demand has not been as active for kips, packers appear to be in a comfortable position. Packer northern kips last sold at 35c for natives and 30c for over-weights, with brands at 2½c discount in each instance.

Packer regular slunks have been quiet recently, some packers being sold ahead at \$2.00, with higher talked. Hairless slunks are nominal around \$1.00@1.15.

SHEEPSKINS.—No trading in packer shearlings has come to light this week. There is an active inquiry from mouton tanners and others but apparently nothing available, due to the strike and the usual scarcity at this season. Fall clips last sold at \$4.00 previous week, and No. 1 shearlings at

FRIDAY'S CLOSINGS

Provisions

Provisions sold steady to 2c lower during the week. Friday quotations: Under 12 pork loins, 45@47; 10/14 green skinned hams, 46½@47½; Boston butts, 37@38; 16/down pork shoulders, 34@35; under 3 spareribs, 36@37; 8/12 fat backs, 17; regular pork trimmings, 19½@20; 18/20 DS bellies, 27½; 4/6 green picnics, 34½.

Cottonseed Oil

Closing cottonseed oil futures prices at New York Friday: May 28.55; July 26.81; Sept. 24.65; Oct. 23.50b; Dec. 22.50b, 23.00ax; Jan. 22.00n; Mar. 22.10b. Sales: 140 lots.

\$3.00, and these prices are available; No. 2's are salable around \$1.50, and No. 3's are quoted nominally around \$1.15. Pickled skins continue slow; market quoted around \$8.00 per doz. packer production. Interior packers are scheduled to sell packer wool pelts against bids during the coming week but the strike has reduced the probable offerings. Some good pelts have sold in other quarters at \$4.25 per cwt. live-weight basis, and market generally quoted around this figure.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Apr. 1, '48	Previous Week	Cor. week, 1947
Hvy. nat. str.	@23½	22½@23	@23
Hvy. Tex. str.	@23	@22n	@20½
Hvy. butt	@23	@22n	@20½
brnd'd str.	@23	@22n	@20½
Hvy. Col. str.	@22½	@21½	@20
Ex-light Tex.			
str.	25½@26n	@24½n	22½@23
Brnd'd cows	25½@26n	23½@24½	22½@23
Hvy. nat. cows	@24	23@24	23@23½
Lt. nat. cows	25½@26½	25@26	@27
Nat. bulls	@15½	@15½	@18½
Brnd'd bulls	@14½	@14½	@17½
Calfskins, Nor.	50@60	50@60	@72½
Kips, Nor. nat.	@35	@35	38@40
Kips, Nor. brnd	@32½	@32½	35½@37½
Slunks, reg.	2.00@2.25	2.00@2.25	@3.65
Slunks, hria.	1.00@1.15	1.00@1.15	@1.20

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	22@24	22@24	19@21½
Brnd'd all wts.	21@23	21@23	18@20½
Nat. bulls	13@14	13@14	15½@16
Brnd'd bulls	12@13	12@13	14½@15
Calfskins	39@40n	37@40	60@61
Kips, nat.	26@28n	28@30	@35n
Slunks, reg.	2.00	@2.00	@3.25
Slunks, hria.	@1.00	@1.00	@1.10

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	19@20	19@20	16½@19
Bulls	11@11½	11@11½	12@13
Calfskins	26@27n	25@26n	38@40
Kipskins	21@22n	21@22n	30@32

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlgs.	@3.00	@3.00	@2.10
Dry pelts	27@28	26½@28	25@26
Horsehides	8.25@9.50	8.25@9.50	7.50@8.50

N. Y. HIDE FUTURES

MONDAY, MARCH 29, 1948

	Open	High	Low	Close
June	23.85b	24.50	24.05	24.50
Sept.	22.90	23.40	22.90	23.35
Dec.	22.00	22.45	22.00	22.44
Mar.	20.90b			21.70n

Closing 74 to 1.00 higher; sales 81 lots.

TUESDAY, MARCH 30, 1948

June	24.30b	25.85	24.67	25.55b
Sept.	23.00b	24.60	23.38	24.50-55
Dec.	22.15b	22.90	22.40	23.50-55
Mar.	21.25b			22.60n

Closing 81 to 1.15 higher; sales 71 lots.

WEDNESDAY, MARCH 31, 1948

June	25.65b	26.35	25.35	25.35
Sept.	25.00	25.00	23.98	23.95b
Dec.	23.50b	23.95	22.90	22.90
Mar.	22.50b			22.25n

Closing 20 to 55 lower; sales 99 lots.

THURSDAY, APRIL 1, 1948

June	25.00b	25.50	25.25	25.40b
Sept.	23.50b	24.10	24.00	24.10
Dec.	22.40b	23.05	23.00	23.05
Mar.	21.50b			22.30n

Closing 5 to 15 higher; sales 45 lots.

FRIDAY, APRIL 2, 1948

June	25.75	25.85	25.40	25.40
Sept.	24.35b	24.57	24.03	24.03
Dec.	23.20	23.25	23.00	23.00
Mar.	22.20b			22.25n

Closing unchanged to 7 lower; sales 28 lots.



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LIVESTOCK MARKETS *Weekly Review*

Livestock Costs of Inspected Packers

4% Lower in February than Year Ago

FEDERALLY inspected packers paid out \$464,992,000 for livestock in the month of February, compared with \$482,321,000 in the same month of 1947, and \$686,912,000 in the month of January, according to statistics compiled by the U. S. Department of Agriculture. The month's total was 4 per cent below a year ago, although 28 per cent higher than the 5-year February average. A breakdown of the cost in terms of the different species of livestock is revealed in the following table:

	Feb. 1948	Feb. 1947
Cattle	\$202,362,000	\$189,299,000
Calves	20,820,000	17,958,000
Hogs	215,690,000	248,747,000
Sheep	26,120,000	26,317,000

Total

The February figures compare with expenditures in January of \$272,544,000 for cattle, \$27,336,000 for calves, \$356,988,000 for hogs and \$30,044,000 for sheep and lambs.

Expenditures for livestock in February covered purchase by federally inspected plants of 977,000 head of cattle, 511,000 of calves, 3,746,000 hogs and 1,209,000 sheep and lambs. Total purchases of each species were lower than a year earlier, although not markedly different, except in the case of cattle. Purchases in February 1947 were 1,143,000 cattle, 521,000 calves, 3,897,000 hogs and 1,271,000 sheep and lambs. In January 1948 federally inspected packers bought 1,312,000 cattle, 586,000 calves, 5,223,000 hogs and 1,347,000 sheep and lambs.

Except for calves, the average live weight of all species of livestock purchased in February was higher than in the corresponding month last year. The average weight of cattle was 956.9 lbs., steers 963 lbs., calves, 174.8 lbs., hogs 254.9 lbs. and sheep and lambs 100.2

lbs. These averages compared with 951.1, 952.5, 177.8, 251.9 and 98.7 lbs., respectively, in February 1947. The January averages were 939.5, 941.9, 192.2, 253.6 and 97.0 lbs., respectively.

The average cost of steers to packers in February was up from January but other species were lower. The following table makes comparisons with January and with February a year ago:

	Feb. 1948	Jan. 1948	Feb. 1947
Cattle	\$21.65	\$22.11	\$17.42
Steers	24.69	26.60	20.48
Calves	23.32	24.26	10.37
Hogs	22.50	26.95	25.34
Sheep and lambs ..	21.57	22.99	20.98

Dressing yields, except for hogs, registered small declines from a year earlier in the February figures, although they showed some improvement over

January. Comparisons are made on a percentage basis in the following table:

	Feb., 1948	Jan., 1948	Feb., 1947
	Per cent	Per cent	Per cent
Cattle	53.1	52.0	53.7
Calves	55.2	54.6	56.0
Hogs*	76.1	75.9	76.1
Sheep and lambs ..	46.3	46.2	45.9
Lard per 100 pounds ..	14.8	14.2	14.2
Lard per animal	37.8	36.1	35.7

*Subtract 7.0 to obtain reported packer style average.

The average dressed weight of hogs and of sheep and lambs was higher in February than in the corresponding month last year, but the average dressed weight of bovine stock was lower. The February dressed weight averages were 508.1 lbs. for cattle, 96.5 for calves, 194.0 for hogs and 46.4 for sheep and lambs. This compares with 510.7 for cattle, 99.6 for calves, 191.7 for hogs and 45.3 for sheep and lambs in February last year.

LIVESTOCK AT 66 MARKETS

Receipts and disposition of livestock at 66 markets for February, 1948, compared with February, 1947, as reported by USDA:

CATTLE (EXCLUDING CALVES)			
	Total receipts	Local slaughter	Total shipments
Feb., 1948	1,104,780	688,128	404,918
Feb., 1947	1,499,920	847,433	644,294
5-yr. av. (Feb., 1943-47) ..	1,434,516	700,033	665,815
CALVES			
Feb., 1948	379,984	247,159	124,945
Feb., 1947	458,961	290,181	162,035
5-yr. av. (Feb., 1943-47) ..	392,823	248,473	139,350
HOGS			
Feb., 1948	2,304,793	1,546,002	753,092
Feb., 1947	2,314,420	1,620,297	687,896
5-yr. av. (Feb., 1943-47) ..	2,074,354	2,093,245	880,676
SHEEP AND LAMBS			
Feb., 1948	1,255,185	709,848	543,013
Feb., 1947	1,408,311	735,686	673,600
5-yr. av. (Feb., 1943-47) ..	1,759,305	999,545	757,815

FEBRUARY TRUCK RECEIPTS

The USDA reports the total salable receipts and drive-ins at 66 markets in February as follows:

	Feb., 1948	Feb., 1947
Cattle	974,729	1,294,846
Calves	301,000	348,089
Hogs	1,570,335	1,445,718
Sheep	806,037	898,123

TOTAL DRIVE-IN RECEIPTS	
Cattle	858,115
Calves	297,931
Hogs	1,667,450
Sheep	488,267

Note: Total receipts represent livestock movements at the specified markets, including through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports drive-in receipts constituted 77.7 per cent of the cattle, 78.4 per cent of the calves, 72.3 per cent of the hogs and 38.9 per cent of the sheep and lambs received in February, compared with 71.3, 70.7, 69.0 and 35.7 per cent, respectively, in February 1947.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, March 31, 1948, reported by the Production & Marketing Administration:

NOTES (Quotations based on
hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$17.50-20.75	\$18.00-20.50	\$18.50-21.25	\$18.50-20.00
140-160 lbs.	20.50-22.00	20.00-22.00	19.50-21.25	18.50-20.00
160-180 lbs.	21.75-22.75	21.50-22.50	20.75-22.00	19.50-22.75
180-200 lbs.	22.50-22.75	22.00-22.50	21.50-22.25	22.00-23.00
200-220 lbs.	22.50-22.75	22.00-22.50	21.75-22.50	22.50-23.25
220-240 lbs.	21.75-22.75	21.25-22.50	21.25-22.25	22.50-23.00
240-270 lbs.	20.00-22.25	20.25-22.00	19.25-21.75	20.00-22.50
270-300 lbs.	19.00-20.50	19.00-20.75	17.75-19.75	17.25-20.00
300-330 lbs.	18.25-19.50	18.50-19.50	17.25-18.00	17.00-17.50
330-360 lbs.	18.00-18.75	18.25-19.00	17.00-17.50	16.50-17.25

Medium:

160-220 lbs.	20.50-22.25	18.00-21.50	20.00-21.75	19.00-22.50
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POGS:

Good and Choice:

270-300 lbs.	17.00-17.25	17.00-17.25	15.75-16.00	15.00-15.50
300-330 lbs.	17.00-17.25	17.00-17.25	15.75-16.00	15.00-15.50
330-360 lbs.	16.75-17.25	16.75-17.00	15.75-16.00	15.00-15.50
360-400 lbs.	16.50-17.00	16.25-16.75	15.50-15.75	15.00-15.50

Good:

400-450 lbs.	16.25-17.00	16.00-16.50	15.50-15.75	14.50-15.00
450-500 lbs.	16.00-16.75	15.50-16.25	15.50-15.75	14.50-15.00

Medium:

250-350 lbs.	15.00-16.75	13.00-16.00	15.00-15.50	14.25-15.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	13.50-18.50	16.00-19.00		
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	28.00-30.50	28.00-30.00	27.00-29.50	27.25-29.75
900-1100 lbs.	28.50-30.50	29.00-31.50	27.75-30.00	27.50-31.50
1100-1300 lbs.	28.50-30.50	28.50-31.50	27.75-30.00	27.50-31.50
1300-1500 lbs.	28.00-30.00	28.00-30.50	27.50-30.00	27.00-30.00

STEERS, Good:

700-900 lbs.	25.50-28.00	25.00-29.00	25.25-27.00	25.00-27.25
900-1100 lbs.	26.00-28.50	25.50-29.00	25.50-27.75	25.00-27.50
1100-1300 lbs.	26.00-28.50	25.50-29.00	25.50-27.75	25.00-27.50
1300-1500 lbs.	25.50-28.00	25.50-28.50	25.50-27.75	25.00-27.50

STEERS, Medium:

700-1100 lbs.	22.50-25.50	22.00-25.50	22.00-25.50	21.50-25.00
1100-1300 lbs.	23.00-26.00	23.00-25.50	22.50-25.50	23.00-25.00

STEERS, Common:

700-1100 lbs.	19.00-23.00	19.50-23.00	18.50-22.50	18.00-22.50
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HEIFERS, Choice:

600-800 lbs.	27.50-29.00	27.25-28.50	26.75-28.50	26.50-28.25
800-1000 lbs.	27.50-29.00	17.75-29.00	27.00-29.00	26.50-28.50

HEIFERS, Good:

600-800 lbs.	25.50-27.50	24.50-27.75	24.50-26.75	24.50-26.50
800-1000 lbs.	25.50-27.50	24.75-27.75	24.50-27.00	24.50-26.50

HEIFERS, Medium:

500-900 lbs.	22.00-25.50	21.50-24.75	21.00-24.50	21.00-24.50
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HEIFERS, Common:

500-900 lbs.	18.50-22.00	19.00-21.50	18.00-21.00	18.00-21.00
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COWS (All Weights):

Good	21.00-23.00	20.50-22.00	20.00-22.50	20.00-22.50
Medium	18.00-21.00	19.00-20.50	18.00-20.00	18.00-20.00
Cut. & med.	15.50-19.00	15.50-18.00	15.00-18.00	14.00-18.00
Canners	13.00-16.00	12.00-15.50	12.00-15.00	11.00-14.00

BULLS (Yrls. Excl.), All Weights:

Beef, good	23.00-23.50	23.00-24.00	22.50-23.00	22.00-23.00
Sausage, good	22.50-23.00	22.50-24.00	22.00-22.50	21.50-22.50
Sausage, medium	21.00-22.50	20.50-22.50	20.00-22.00	20.00-21.50
Sausage, cut. & com.	17.00-21.00	17.00-20.50	17.50-20.00	18.00-20.00

VEALERS (All Weights):

Good & choice	24.00-29.00	23.00-26.00	22.00-27.00	22.00-26.00
Com. & med.	14.00-24.00	13.00-23.00	13.00-22.00	16.00-22.00
Cull, 75 lbs. up.	8.00-14.00	8.00-13.00	9.00-13.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	24.00-26.50	20.00-24.00	21.00-25.00	
Com. & med.	16.00-24.00	13.00-20.00	13.00-21.00	
Cull	10.00-16.00	10.00-13.00	9.00-13.00	

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice	22.00-23.00	21.00-22.00	20.50-21.25	20.50-21.50
Med. & good	18.00-21.50	17.50-21.00	18.25-20.25	17.75-20.50
Common	16.00-18.00	14.00-17.00	16.50-18.00	14.75-17.50

YRLG. WETHERS:

Good & choice				
Med. & good				

EWES:

Good & choice	11.00-12.00	11.50-12.50	11.00-11.50	11.50-12.50
Com. & med.	10.00-11.00	9.00-11.00	8.50-10.75	8.00-11.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pels.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on woolled basis.

Market virtually closed by strike. Receipts too few to make market.



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THE RATH PACKING COMPANY, Waterloo, Iowa

SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER showing the number
of livestock slaughtered at 13 centers
for the week ended March 27, 1948.

	CATTLE		
	Week ended Mar. 27	Prev. week	Cor. 1947
Chicago†	9,674	11,345	1,588
Kansas City†	10,795	10,010	22,202
Omaha†	3,707	415	23,977
East St. Louis†	5,280	4,892	12,271
St. Joseph†	7,308	7,101	...
Sioux City†	442	477	110,545
Wichita†	1,630	1,202	4,053
New York & Jersey City†	6,555	7,104	9,905
Okl. City†	8,847	3,672	6,544
Cincinnati†	6,692	6,445	6,432
Denver†	4,431	4,075	8,637
St. Paul†	Strike	Strike	17,218
Milwaukee†	2,834	2,698	3,679
Total	66,204	59,436	127,051

	HOGS		
	Week ended Mar. 27	Prev. week	Cor. 1947
Chicago†	31,130	19,702	23,421
Kansas City†	9,063	6,283	17,376
Omaha†	1,065	...	24,260
East St. Louis†	23,849	11,355	23,241
St. Joseph†	13,942	9,327	...
Sioux City†	87	55	116,634
Wichita†	1,219	735	2,826
New York & Jersey City†	25,542	26,454	27,342
Okl. City†	10,836	8,937	8,196
Cincinnati†	14,130	17,273	12,026
Denver†	2,425	2,080	11,240
St. Paul†	Strike	Strike	20,911
Milwaukee†	66	166	4,149
Total	133,354	102,367	181,622

	SHEEP		
	Week ended Mar. 27	Prev. week	Cor. 1947
Chicago†	5,918	3,697	3,174
Kansas City†	13,777	12,808	24,922
Omaha†	77	2,343	26,203
East St. Louis†	4,232	2,057	3,586
St. Joseph†	16,081	20,747	...
Sioux City†	15,951
Wichita†	...	446	3,924
New York & Jersey City†	28,059	27,444	38,496
Okl. City†	10,100	694	2,331
Cincinnati†	681	559	360
Denver†	16,475	12,727	11,734
St. Paul†	Strike	Strike	4,161
Milwaukee†	204	125	478
Total	96,564	83,647	125,320

*Cattle and calves.
†Federally inspected slaughter, in-
cluding directs.
‡Stockyards sales for local slaugh-
ter.
§Stockyards receipts for local
slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md.,
on March 30:

CATTLE:	
Steers, gd. & ch.	\$28.00@28.50
Steers, med. & gd.	25.00@27.50
Cows, good	22.00@23.00
Cows, com. & med.	18.00@21.50
Cows, cut. & can.	14.00@17.50
Bulls, sausage, good.	21.00@23.00
Bulls, sausage, med. & com.	18.00@21.50

CALVES:	
Vealers, gd. & choice.	\$24.00@30.00
Com. to med.	12.50@23.00
Cull to com.	10.00@12.00

HOGS:	
Gd. & ch.	\$22.75@23.00

LAMBS:	
Gd. & ch.	\$21.50@22.00

NEW YORK RECEIPTS

Receipts of salable live
stock at Jersey City and 41st
st., New York market for
week ended March 27, 1948:

Cattle Calves Hogs* Sheep			
Salable	866	676	136
Total (incl. directs)	2,847	3,793	19,012

Previous week:			
Salable	1,038	1,295	1,054
Total (incl. directs)	3,677	4,110	17,817

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production &
Marketing Administration.)

Des Moines, Ia., April 1.
—At the ten concentration
yards and 11 packing plant
in Iowa and Minnesota for
the first four days this week
prices were unevenly 50c to
\$1.25 lower for barrows and
gilts and 75c to \$1.00 off for
sows. The Thursday market
was mostly steady with Wed-
nesday's average. Prices were
uneven in outer fringes of
territory. Quotations Thurs-
day ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$17.75@21.50
180-240 lb.	20.25@22.00
240-330 lb.	17.50@21.50
330-360 lb.	16.50@19.50

Sows:	
270-330 lb.	\$15.50@16.75
400-550 lb.	14.25@16.25

Receipts of hogs at Corn
Belt markets for the week
ended April 1 were:

	Week ended Mar. 27	Same day last year
Mar. 26	20,000	26,000
Mar. 27	23,000	26,500
Mar. 28	22,000	33,500
Mar. 29	18,000	17,000
Mar. 30	21,000	14,500
Apr. 1	17,000	29,200

LIVESTOCK RECEIPTS

Receipts at major livestock
markets during the week
ended March 27 were as fol-
lows:

AT 20 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 27	3,000	5,000	8,000	Swift
Mar. 28	5,000	6,000	13,000	Armour
1947	8,000	11,000	6,000	Hell
1946	5,000	18,000	4,000	Krey
1945	10,000	13,000	6,000	Laclede

AT 11 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 27	102,000	148,000	98,000	Cudahy
Mar. 28	80,000	109,000	73,000	Armour
1947	210,000	213,000	141,000	Swift
1946	181,000	247,000	154,000	Others
1945	203,000	197,000	197,000	Shipper

AT 7 MARKETS, WEEK ENDED:				
	Cattle	Hogs	Sheep	
Mar. 27	102,000	148,000	98,000	Cudahy
Mar. 28	80,000	109,000	73,000	Guggen
1947	210,000	213,000	141,000	Leim
1946	181,000	247,000	154,000	Dunn
1945	203,000	197,000	197,000	Oate

CANADIAN KILL

Inspected slaughter in Can-
ada for week ended March 20
as reported by the Dominion
Department of Agriculture:

CATTLE		
Week Ended	Mar. 20	Last Year
Western Canada	12,623	11,816
Eastern Canada	12,855	9,813
Total	25,478	21,629

HOGS		
Western Canada	50,559	35,288
Eastern Canada	63,161	20,347
Total	113,720	94,634

SHEEP		
Western Canada	5,922	8,434
Eastern Canada	5,217	6,379
Total	11,139	14,813

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, March 27, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Agar Packing Co. 7,358; Shippers, 1,124; Others, 23,772.
Totals: 9,674 cattle; 1,427 calves; 1,130 hogs; 5,918 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour
Cudahy
Swift	4,066	906	5,900	10,086
Wilson
Central	157
U.S.P.	1,277
Others	5,380	...	3,763	3,691
Totals	9,889	906	9,063	13,777

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	1,194
Cudahy	95	346	...
Swift	1,056	314	1,540
Wilson	718
Eagle	86
Greater Omaha	317
Hoffman	154
Rebachild	416
Reb	337
Kingan	229
Merchants	108
Others	...	8,457	...
Totals	4,710	9,117	1,540

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	367
Swift	3,289	3,008	11,044	3,941
Hunter	1,633	...	2,770	291
Hell	4,816	...
Krey	2,583	...
Laclede	1,512	...
Sleloff	1,124	...
Others	3,612	332	5,292	540
Shippers	2,677	2,063	14,808	1,880
Totals	11,578	5,423	44,039	6,652

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,697	831	12,727	15,535
Armour
Others	3,545	754	6,410	4,957
Totals	7,242	1,585	19,137	20,492

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	257	...
Armour	1,053	...	1,269	...
Swift	1,102	...	438	...
Others	438	4	87	...
Shippers	11,661	27	14,497	9,223
Totals	14,254	31	16,546	9,223

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	656	...
Guggen
Belm	762
Dunn
Ostertag	70	...	40	...
Dold	127	...	523	...
Sonflower	24
Excel	647
Others	2,632	...	401	4,341
Totals	4,262	...	1,620	4,341

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	639	88
Wilson	2,153	696	2,208	828
Others	258	9	668	...
Totals	3,050	793	3,066	828

Does not include 2,644 cattle, 360 calves, 7,770 hogs and 9,332 sheep bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	373	159	2,145	3,731
Swift	1,037	282	2,268	4,235
Blue
Bonnet	202	36	625	5
City	497	4	593	...
Rosenthal	91	39	...	1,793
Totals	2,200	520	5,631	9,764

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	506
Kahn's
Lorey	502	...
Meyer
Schlachter	202	104	...	33
Schroth	389	...
National
Others	2,706	1,128	11,156	141
Totals	3,297	1,232	11,718	680

Does not include 1,901 cattle and 549 hogs bought direct. Market shipments for the week were 497 calves and 968 hogs.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour
Swift
Cudahy
Others	4,019	382	2,425	16,475

TOTAL PACKER PURCHASES

	Week ended Mar. 27	Prev. week	Cor. 1947
Cattle	74,205	66,248	153,111
Hogs	125,492	121,424	180,053
Sheep	84,390	57,170	111,628

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Mar. 25	2,434	596	8,305	2,014
Mar. 26	489	171	2,969	1,479
Mar. 27	147	12	338	1,407
Mar. 28	6,059	459	9,029	5,219
Mar. 30	3,908	1,296	10,281	3,884
Mar. 31	6,500	500	9,300	3,000
Apr. 1	3,000	500	5,200	3,500
Wk.	so far...	19,639	2,720	34,787
Wk. ago	29,038	2,331	36,031	14,093
1947	34,541	3,988	30,242	22,747
1946	35,602	3,123	43,003	25,310

*Including 76 cattle, 1,005 hogs and 433 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Mar. 25	2,732	10	1,121	3,181
Mar. 26	1,523	256	2,187	1,318
Mar. 27	311	143	113	204
Mar. 29	2,617	24	1,731	2,604
Mar. 30	2,552	311	721	3,038
Mar. 31	3,000	100	500	1,500
Apr. 1	2,000	50	500	2,500
Wk.	so far...	11,726	490	3,803
Wk. ago	15,646	488	3,854	10,159
1947	13,108	236	3,066	8,264
1946	24,515	911	5,428	9,501

MARCH RECEIPTS

	1948	1947
Cattle	145,531	186,457
Calves	13,473	19,982
Hogs	216,095	203,736
Sheep	81,879	82,042

MARCH SHIPMENTS

	1948	1947
Cattle	66,284	68,464
Hogs	26,574	13,167
Sheep	41,629	29,829

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, April 1, 1948:

	Week ended Apr. 1	Prev. week
Packers' purch.	30,290	31,975
Shippers' purch.	6,603	6,192
Total	36,893	38,167

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets for the week ending March 25 were reported by USDA offices as follows:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,800	900	1,875	325
No. Portland	2,010	400	675	210
San Francisco	1,100	200	1,400	500

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YAR ds 3134

WE SELL and BUY

Straight or Mixed Cars
BEEF • VEAL • LAMB • PORK

AND OFFAL

Let Us Hear from You!

Established Over 25 Years

EDWARD KOHN CO.

For Tomorrow's Business



MR. HAM GOES TO TOWN
FOR
MORRELL PRIDE MEATS

PORK • BEEF • LAMB • VEAL
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS
SHEEP, HOG & BEEF CASINGS

JOHN MORRELL & Co.

Established in England in 1827 • • In America since 1865

Packing Plants:

Ottumwa, Iowa • Sioux Falls, S. D. • Topeka, Kansas

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Mar. 27, 1948.	11,969
Week previous	11,267
Same week year ago.	13,027

COW:	
Week ending Mar. 27, 1948.	739
Week previous	1,475
Same week year ago.	2,750

BULL:	
Week ending Mar. 27, 1948.	329
Week previous	493
Same week year ago.	612

VEAL:	
Week ending Mar. 27, 1948.	15,400
Week previous	15,495
Same week year ago.	20,725

LAMB:	
Week ending Mar. 27, 1948.	31,737
Week previous	49,943
Same week year ago.	47,188

MUTTON:	
Week ending Mar. 27, 1948.	816
Week previous	1,402
Same week year ago.	4,912

HOG AND PIG:	
Week ending Mar. 27, 1948.	2,290
Week previous	4,239
Same week year ago.	2,940

PORK CUTS:	
Week ending Mar. 27, 1948.	1,341,362
Week previous	2,888,800
Same week year ago.	2,186,358

BEEF CUTS:	
Week ending Mar. 27, 1948.	210,886
Week previous	172,938
Same week year ago.	20,484

VEAL AND CALF:	
Week ending Mar. 27, 1948.	3,670
Week previous	2,893
Same week year ago.	

LAMB AND MUTTON:	
Week ending Mar. 27, 1948.	673
Week previous	11,009
Same week year ago.	1,634

BEEF CURED:	
Week ending Mar. 27, 1948.	14,094
Week previous	20,206
Same week year ago.	20,879

PORK CURED AND SMOKED:	
Week ending Mar. 27, 1948.	532,012
Week previous	1,374,984
Same week year ago.	1,190,202

LARD AND PORK FATS:	
Week ending Mar. 27, 1948.	170,139
Week previous	176,311
Same week year ago.	137,160

LOCAL SLAUGHTER

STEERS:	Head
Week ending Mar. 27, 1948.	4,370
Week previous	4,052
Same week year ago.	7,418

COWS:	
Week ending Mar. 27, 1948.	1,709
Week previous	2,535
Same week year ago.	1,782

BULLS:	
Week ending Mar. 27, 1948.	486
Week previous	517
Same week year ago.	705

CALVES:	
Week ending Mar. 27, 1948.	7,176
Week previous	7,607
Same week year ago.	9,676

HOGS:	
Week ending Mar. 27, 1948.	25,740
Week previous	26,454
Same week year ago.	27,342

SHEEP:	
Week ending Mar. 27, 1948.	28,949
Week previous	27,444
Same week year ago.	38,496

Country dressed product at New York totaled 12,118 veal, 14 hogs and 1,966 lambs in addition to that shown above. Previous week 14,539 veal, 11 hogs and 113 lambs. Same week 1947: 13,051 veal, 56 hogs and 306 lambs.

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended March 27, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,555	7,176	25,542	28,959
Baltimore, Philadelphia	6,362	2,016	23,156	2,167
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	14,628	5,647	54,978	10,227
Chicago, Elburn	13,812	6,071	39,200	3,882
St. Paul-Wis Group	8,752	23,267	34,332	2,257
St. Louis Area	13,215	12,255	69,582	16,707
Sioux City	395	1		
Omaha	790	42		
Kansas City	8,974	1,256	11,008	11,960
Iowa and So. Minn.	4,797	3,412	71,250	6,910
SOUTHEAST				
2,978	822	7,547		
SOUTH CENTRAL WEST				
10,144	3,370	42,529	40,312	
ROCKY MOUNTAIN				
4,715	75	2,863	15,586	
PACIFIC				
16,743	3,960	21,500	30,947	
Grand total	121,800	69,590	408,085	178,654
Total week earlier	111,749	60,071	369,400	142,628
Total same week 1947	221,245	106,415	629,091	248,521

*Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. *Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake City, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during February, 1948—cattle, 76.1; calves, 68.5; hogs, 77.1; sheep and lambs, 84.1.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs
Week ended Mar. 26	1,328	216	7,170
Week previous	1,476	586	8,891
Cor. week last year	1,229	345	8,325

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 45

POSITION WANTED

Experience For Sale

Executive with a proven record as general manager, thoroughly capable of operating a packinghouse profitably. Experience covers every phase of operating technique, methods and practices to give satisfactory results. Excellent references to substantiate. Will consider opportunity to prove ability. W-543, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED by man, age 36, with 17 years' experience all with one firm: 4 years general office, 3 years provisions, 2 years specialty salesman, 5 1/2 years general salesman, 2 1/2 years executive training. Excellent references. Married, 2 children, willing to locate anywhere. Future possibility is the main factor. W-555, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN: Sausage factory and smoked meats, 30 years' experience, last 12 in full charge of one of the top-quality establishments in the north west. W-556, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

AVAILABLE—meat sales representative in the Chicago area. Thoro knowledge of market. Can develop and manage sales force if wide coverage desired. Address Box W-536, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANUFACTURING EXECUTIVE available. 28 years' production experience in heavy machinery manufacturing plant. W-545, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

KILLING FOREMAN: Beef or hog. Practical man. A-1 references. W-544, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALES MANAGER

Assume full responsibility for all sales activities of independent packer. Well rounded experience of all phases of packinghouse sales required. Good salary. Give details and salary required. Replies confidential. W-537, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CASING MAN

Experienced hog and beef casing man to take charge of processing, grading and selecting. Capable of producing quality merchandise and maintaining uniformity. Good opportunity for right man. Give complete history, with references as to past employment, in first application. W-490, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Salesman

An exceptional opportunity is available to salesman thoroughly experienced in seasonings and curing products to cover all or any part of the territory—Ohio, Indiana, Michigan, West Virginia, Pennsylvania. Liberal arrangement, embodying exclusive sales rights, a fair and square deal that practically gives you a business of your own. Write full information in confidence and personal interview will be planned.

W-557,
THE NATIONAL PROVISIONER
740 Lexington Ave., New York 22, N. Y.

Wanted

A well established Chicago hotel and restaurant supply company has an opening for a thoroughly experienced, aggressive assistant manager experienced in buying, selling and who has a faculty of gaining and holding the good will of customers and cooperating with other employees. Please reply fully reciting your experience, salary expected, etc. Application will be considered strictly confidential. W-558, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel Supply Manager

Manager wanted for established hotel supply firm located in southern Ohio. Applicant must be experienced in purchasing, operation and merchandising of meats and poultry. Give age and full details regarding qualifications to Box W-548, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manufacturer's Representative

We have six territories open for men with following to sell our line of cotton stockinettes, ham bags, shrouds, etc. No objection to other non-competitive line. Protected territories. Good commission. Apply to Box W-547, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Superintendent for a medium sized packing plant in the Pittsburgh, Penn. area, who is thoroughly experienced in the following departments: Slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering and casings. Write W-517, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Foreman, Curing and Smoked Meats Department

Medium sized plant in Indiana. Good salary and working conditions. Give the following information: Experience, family status, age, etc. Write Box No. W-513, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER with experience wanted. Must have ability to handle help, figure costs, and be able to take charge of all phases of sausage room operations. Location, middle west. Give references and experience. Apply to Box W-559, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN

Beef plant in Chicago seeks foreman for slaughtering operations. State age and previous experience. W-515, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced pork killing and cutting foreman by eastern packer. Must have good knowledge of yields and costs, and the ability to teach men proper killing and cutting techniques. Give age, experience and references. W-550, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Young man thoroughly experienced in packing house accounting, installing cost systems, etc. Attractive position. Modern up-to-date plant located in Florida. State age, complete background and experience. Also salary desired. W-560, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES DEPARTMENT clerk with packers' experience wanted for New York city hotel supply house. Opportunity for salesman position. Apply in detail, with age, experience, salary desired, etc. W-561, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

We need a good man for night shipper and supervisor of loading of route wagons. We are located about 125 miles from New York on the eastern seaboard. Good salary for the right man. W-549, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SPICE CONCERN wants thoroughly experienced manager—complete charge—especially to manage sales. Good opportunity. W-553, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: A man capable of handling all phases of by-product work. Contact Louis Hausman, P.O. Box 650, Eagle Pass, Texas. Phone 173.

USE NATIONAL PROVISIONER CLASSIFIEDS

-CLASSIFIED ADVERTISING-

(Unplaced); set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate; minimum 30 words \$3.00, additional words 15¢ each. Count address or box numbers as 8 words. Headlines 75¢ extra. Listing advertisements 75¢ per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

AIR COMPRESSORS

NEW

Mfg. by

Wayne Pump Company

Various Sizes In Stock

WRITE — WIRE — PHONE

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHESAPEAKE 5300

Meat Packers—Attention

FOR SALE: 1-Anco Continuous Screw Cracking Press, installed one year; 1-Hottmann #4 Mixer, 6000 capacity, requires 40 HP, jacketed trough; 1-Bastrop #166 Meat Grinder, belt driven; 2-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless jacketed Kettles, 30, 40, 60, 80, 100 gallons; 30-Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Albright-Nell #19 Lard Roller; 1-Brecht 10000# Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor
Silent Cutter Buffalo 43A & other sizes
Rotary Cutter with 21-20" Round Blades
Beacon Slicers; Hottmann Mixers; Stuffers; Tanks; Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

For Sale

1-500 Ton Dupps Press, Pump, all Fittings.
1-500 Ton Thomas Albright Press, Pump, all Fittings.
1-Dupps, Rotary Bone Crusher.
1-New Condensate, Return System, with Heat Reclaiming Corp.
Stappenbeck Rendering Co., Inc.
2268 Atlantic Ave., Rochester 10, N. Y.

FOR SALE: Two No. 4 Griffith motor driven pickle pumps. Used, but in good condition. FS-520, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Three new Jamison track freezer doors, size 4 ft. x 9 ft., priced right for quick sale. FS-334, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1947 GMC 1½ ton refrigerated truck. In excellent condition. For further information inquire Waterloo Sausage Company, Waterloo, Wisconsin.

FOR SALE: 1, Maple, Style J packinghouse block. 8x4x26 (never uncrated) \$690.00. Asman Packing Co., Marysville, Ohio.

EQUIPMENT WANTED AND FOR SALE

We Buy and Sell All Equipment

We solicit your offerings of new and used meat rendering, sausage manufacturing and rendering equipment, single items or complete plants. We have interested purchasers available. Also if you need equipment at any time, call on us, we can save you money on like-new items at used prices. Jamaica Products Co., P. O. Box 163, Jamaica, L. I., N. Y.

PLANTS FOR SALE

Meat Plant For Sale

Modern, good condition, concrete, one floor, 68x68, for killing hogs and beef, 4 refrigerators, sausage room, smoke houses, cook room, not equipped, plenty of electric power and water, overhead tracks throughout, adjoining building, 20x30, 2 floors, about one acre of ground, plenty of help available, about 40 miles north of Philadelphia. Price \$15,000 which is about one fourth of the original cost. Chas. Abrams, 68 North 2nd Street, Philadelphia 6, Penna. Phone WA. 2-2218.

MEATS AND PROVISIONS

Distributing plant, established 6 years, only one on west coast of Florida, catering exclusively to eating places. Modern in all details. Information at Allied Business Exchange of Florida, 113 E. Lafayette St., Room 23, Tampa, Florida.

MISCELLANEOUS

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Tomato Puree—4,000 cases of 1.06 specific gravity California Puree #10 cans.
Beef & Gravy Cans—in bags—270,000 #2 size 404x414.
Cayenne Pepper—6,000 pounds.
Onion Powder—4,000 pounds.

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BUSINESS OPPORTUNITIES

CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVERgreen 9-5953.

GOVERNMENT meat processor in south seeks custom slaughtering arrangement with northern concern. W-521, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OLEOMARGARINE manufacturer desires new distributors. Packed individually, wrapped, quarter-pound, colored packages, and solid pound uncolored. Address inquiries to the Mar-Gold Corporation, P.O. Box 4575, Atlanta, Georgia.

SOUTHERN JOBBER distributor is interested in packer capable of furnishing each week mixed carload of beef, pork and pork products. Live, wide awake progressive firm. Write W-542, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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We plan to establish a new rendering plant and seek fully experienced foreman. Prospective partnership to right man. Write full particulars.

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WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barilant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

Sausage and Smokehouse

6086—STUFFER: Randall, 200 lb., rebuilt and guaranteed, ready for use, with valves and spouts.....\$ 600.00
6087—STUFFER: 400 lb. capacity, Randall, good condition, with valves and spouts..... 725.00
6551—STUFFER: Buffalo 2000#, late style, recond., guar., new piston, safety ring, valves and gaskets..... 685.00
6097—MIXER: Boss #1—200# capacity, bottom unloader, no motor, recond. & guar..... 250.00
6085—MIXER: Buffalo, No. 3, 7½ HP motor..... 750.00
6096—MIXER: Buffalo, 700#, 10 HP..... 250.00
6098—LOAF MOLDS: Thiede, Alum. 4x4x11, very good cond. Each..... 3.50
6049—STUFFER: Brecht, 2000#, 475.00
6509—STUFFER: Globe #275, 800#, with stuffing cocks, exc. cond..... 1000.00
6476—LOAF STUFFER: Mepaco, stainless, little used..... 485.00
6446—MIXER: Buffalo #2, 400#, with motor..... 450.00
6447—SILENT CUTTER: Buffalo #43-T, recond., guar..... 1100.00
6092—SILENT CUTTER: Buffalo #38B, 20 HP motor, 2 sets of knives, exc. cond..... 850.00
6599—SILENT CUTTER: Buffalo #90, 600# cap., no motor..... 2750.00
6342—BACON SLICER: U.S. Model 150B..... 625.00
6219—VACUUM MIXER: Globe, 700#, 7½ HP motor, with 5 HP vacuum pump, exc. cond.; With pump \$1,100.00; without pump..... 900.00
6468—ICE CRUSHER: Little Giant Model M190M, with motor, guar. exc. cond..... 125.00
6504—TROLLEY & SMOKESTICK WASHER: NEW, Mepaco, sim. Globe #551, 3 HP motor..... 900.00

Rendering

6289—HAMMER MILL: Jay Bee 2T #C-93041, 6½" O.D., 10 groove sheave.....\$ 185.00
6089—HAMMER MILL: Jay Bee 2-UX, #231, with 7" O.D., 6 belt sheave, 1½" O.D., 6 groove sheave..... 185.00
6733—SHREDDER: Boss, 25 HP motor, new set of knives, mounted on frame..... 1625.00
6023—HYDRAULIC PRESS, Southwark, 130 ton, with hyd. steam pump..... 4000.00
6013—HYDRAULIC PRESS: (2) NEW, Globe 500 ton, complete with pump, lubricator, governor, all gauges, fittings, each..... 6500.00
6501—HYDRAULIC PRESS: NEW, Dupps 150 ton, with pump and all fittings, reduced to..... 2900.00
6546—EXPPELLERS: (2) Anderson Super Duo, twin motors, 40 and 30 HP, magnetic separator, motor generator, drag elevator, tempering apparatus, installed 1947, prac. new, ea..... 8750.00
6545—EXPPELLERS: (2) Anderson Super Duo, twin motors, 40 and 30 HP, all accessories, one magnetic separator and motor generator set for the pair, prac. new, installed 1947, each..... 11,250.00
6594—DRY RENDERING COOKERS: (2) NEW Globe 5x12, 25 HP motors and starters, with percolators... Bids requested
6430—DRY RENDERING COOKERS: (2) NEW Richmond 5x12, with 30 HP motors, and starters..... Bids requested
6422—HOG: NEW, Diamond #35, with 40 HP motor and starter, shock absorber base..... 3850.00
6435—EXPPELLER: Anderson #1, Ser. #1989, with 20 HP motor, and tempering device and automatic feed, good cond..... 1500.00

Killing Floor—Cutting

6080—BEEF CASING UNITS: (2) Consists of 1-Anco Finisher, 1-Anco Fatter, complete with motors and starters, recond.—like new, ea.....\$1430.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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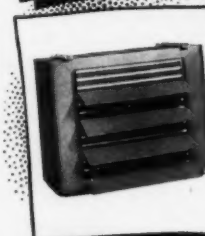
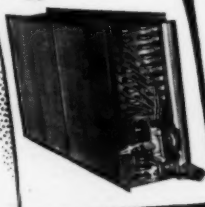
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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Adler Company, The.....	34
Afral Corporation.....	26
Allbright-Nell Co., The.....	Third Cover
American Can Company.....	8
Armour and Company.....	6
Aromix Corporation.....	39
Barliant and Company.....	32, 45
Bulldice Company, Inc.....	28
Central Livestock Order Buying Company.....	40
Cincinnati Butchers' Supply Co., The.....	7
Cleveland Cotton Products Co., The.....	38
Cohn, E. & Sons, Inc.....	24
Corn Products Sales Company.....	10
Cube Steak Machine Co.....	26
Custom Food Products, Inc.....	22
Daniels Manufacturing Co.....	30
Diamond Crystal Salt Division—General Foods Corporation.....	4
Dupps, John J., Company.....	34
Erickson & Potts.....	41
Felin, John J. & Co., Inc.....	39
Fowler Casing Co., Ltd., The.....	33
Girdler Corporation, The.....	21
Globe Company, The.....	12
Griffith Laboratories, Inc., The.....	24
Ham Boiler Corporation.....	30
Harmon-Holman.....	41
Heat Reclaimer Corp.....	24
Huenefeld Co., The.....	30
Hygrade Food Products Corp.....	42
Jackle, Frank R.....	41
James, E. G., Company.....	26
Kahn's Sons Co., E., The.....	42
Keebler Engineering Co.....	38
Kellogg, Spencer and Sons, Inc.....	25
Kennett-Murray & Co.....	40
Kewanee Boiler Corp.....	38
Kohn, Edward, Co.....	43
Kold-Hold Manufacturing Company.....	3
Kurly Kate Corporation.....	36
Legg, A. C., Packing Co., Inc.....	30
Levi, Berth. & Co., Inc.....	30
Liquid Carbonic Corporation.....	11
Mayer, H. J. & Sons Co., Inc.....	28
McMurray, L. H., Inc.....	40
Morrell, John, & Co.....	43
Oakite Products, Inc.....	37
Orr & Sembower, Inc.....	5
Paterson Parchment Paper Co.....	9
Pickle-Rite Company, Inc.....	30
Rath Packing Co.....	42
Rempe Co.....	46
Reynolds Electric Co.....	22
St. John & Co.....	37
Smith's, John E., Sons Company.....	Second Cover
Specialty Manufacturers Sales Co.....	25
Sucher Packing Co., The.....	39
Superior Brands, Inc.....	33
Swift & Company.....	Fourth Cover
Tohts, R. W., & Co.....	35
Transparent Package Company.....	First Cover
Welhener, C. F.....	41
Western Buyers.....	41
Wilson & Co.....	18
Worcester Salt Company.....	32

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R

34
26
er
8
6
39

45
28

40
7
38
24
10
26
22

30
4
34

41

39
33

21
12
24

30
41
24
30
42

41
26

42
38
25
40
38
43
3
36

30
30
11

28
40
43

37
5

9
30

42
46
22

37
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41
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